

MARTHA STEWART Living

HOWL AMAZING!

Halloween Magic, Delicious Treats, and Cozy Eats

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TAKE YOUR KITCHEN TO THE NEXT LEVEL

With everyone at home more often this past year, your kitchen likely got a lot more use than usual. If the space is starting to feel a bit lackluster, here are five ways to give it a next-level update—from state-of-the-art appliances to masterful design touches.

An Artful Backsplash

A backsplash isn't just functional: It's also a key design element that can visually ground and add life to your kitchen. Try subway tile for a classic look or, if you want something bolder, opt for high-contrast marble or vibrant print tiles.



A Futuristic Refrigerator

Meet the home cook's dream. Designed to fit harmoniously into any kitchen design, the Miele MasterCool refrigerator preserves food's natural flavors and aromas with its MasterFresh function. Some models are even handle-free, so you can access your refrigerator with the touch of your hand.



An Intuitive Stove or Range

Upgrade your entire cooking experience with Miele ovens and ranges that not only match your design aesthetic but are also designed for the way you cook. Available in a variety of styles, the collection has smart features like the MasterChef automatic programs that take the guesswork out of cooking with just a touch of a button, and an intuitive M Touch control panel for ease of use.



A Harder-Working Sink

While we'll always love a classic farmhouse sink, the new workstation (also called prep station) sinks make washing and prep exponentially easier. Removable cutting boards, drying racks, and colanders slide right onto the basin, turning your sink into an easy-to-clean utility hub.

A Next-Generation Dishwasher

You manage a lot of things via apps—why not your dishwasher? Designed to accommodate a range of dish loads and sizes, the Miele G 7000 dishwasher series is energy-efficient, has an adjustable top tray, and can be automatically started from the Miele@mobile smartphone app.



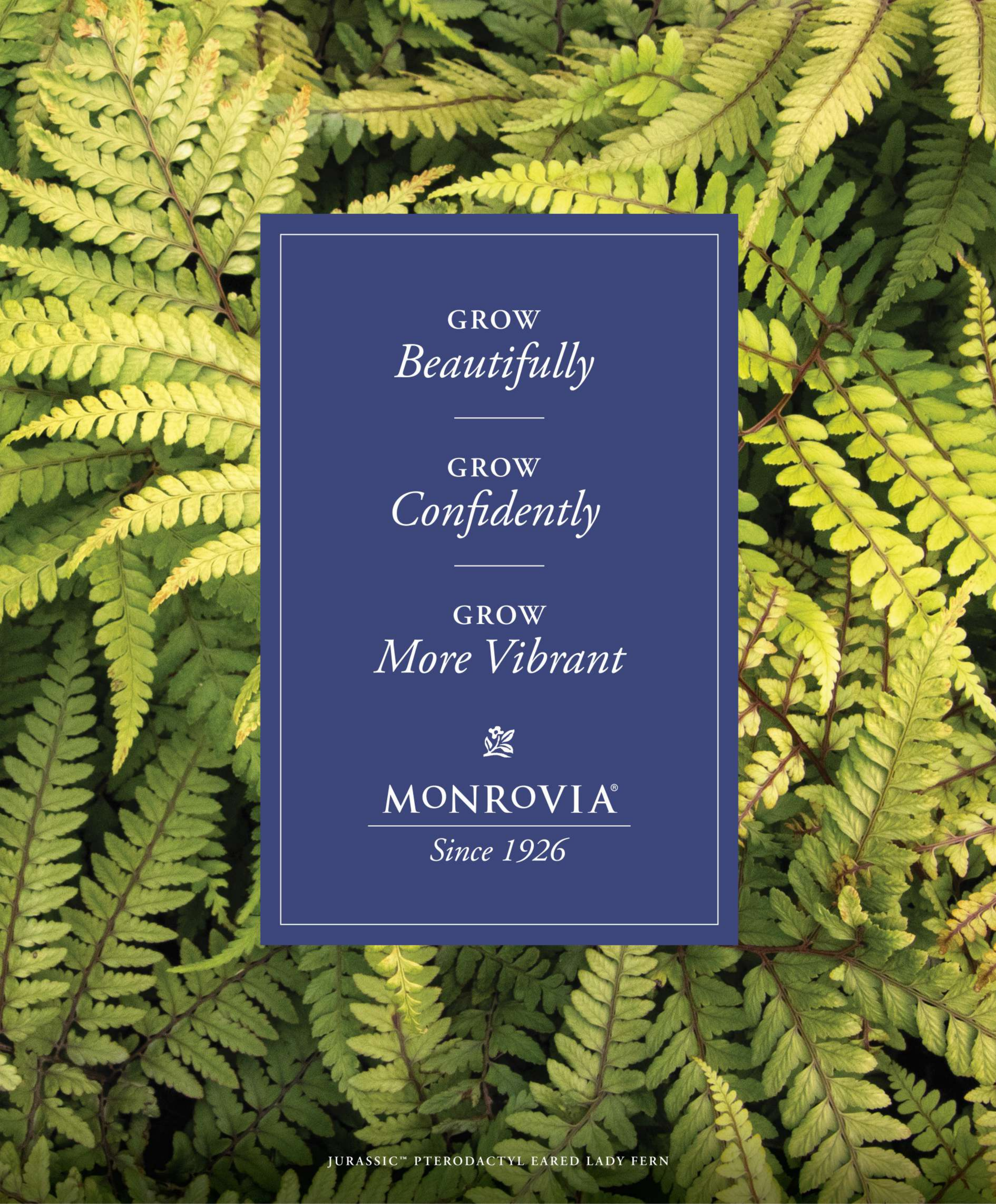
For more kitchen appliances focused on convenience, harmonious design and seamless integration, visit mieleusa.com

Miele

Martha's October

GENTLE REMINDERS, HELPFUL TIPS, AND IMPORTANT DATES

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
	“Before the first frost hits, I move all of my tender plants—those sensitive to cold temperatures, like my ferns, citrus trees, palms, and agaves—indoors so they’re protected during the winter. I remove any dead or damaged foliage and place them where there’s plenty of air circulation.” —<i>Martha</i>					1 Get flu shot	2 Horseback ride
					Weight training		
	3 Take dogs for a long walk	4 Check smoke alarms	5 Groom cats and trim their nails	6 Cut dahlias for arrangements	7 Hudson River Park Gala	8 Plant trees	9 Brunch with Alexis, Jude, and Truman
	Weight training	Yoga		Cardio and core	Weight training		
10 Nature walk with Jude and Truman	11 COLUMBUS DAY INDIGENOUS PEOPLES’ DAY	12 Prepare chicken coops for winter	13 Harvest apples and make cider	14 Move tender plants indoors	15 Friend Emeril Lagasse’s birthday	16 Make a pot of fish-soup avgolemono (see page 78)	
	Weight training	Yoga		Cardio and core	Weight training		
17 Horseback ride	18 Clean gutters	19 Friend Laurence Booth-Clibborn’s birthday	20 Take drone photos of fall foliage	21 QVC appearance (check local listings) Start planting spring-blooming bulbs	22 Pick pumpkins	23 Decorate house for Halloween	
	Weight training	Yoga		Cardio and core	Weight training		
24 Carve pumpkins with Jude and Truman	25 Rake and collect fall leaves for compost	26 Make spicy braised peppers and eggs (see page 57)	27 Swap out summer linens for winter bedding	28 Plant garlic	29 Pick quinces; make jam	30 Horseback ride	
31 HALLOWEEN	Weight training	Yoga		Cardio and core	Weight training		



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Bring It Home

OCTOBER HAS ITS OWN unique brand of excitement. As a kid, I lived for the end of the month, spending the first weeks dreaming up my Halloween costume and anticipating the thrill of trick-or-treating. As an adult, I learned it's pretty wonderful to enjoy all 31 days rather equally: The hot temps finally give way to perfectly comfortable afternoons and cool, sweater-weather evenings. The change of season is also visually vibrant and glorious, and the farmers' market still teems with fresh produce and a welcome influx of every kind of apple under the sun. And now as a parent, I feel lucky to experience October both ways—through the eyes of my 7-year-old son, who is already plotting his costume; and through my more seasoned set, which looks forward to getting outside on every golden, blue-sky day possible and picking out a crazy pumpkin (or six). There's just so much to do, and so much to see.

This issue brims with a bounty of ideas for enjoying all the month has to offer. Naturally, it wouldn't be complete without whimsical Halloween costumes (page 24), clever décor (pages 19, 22, 80), and gourds and pumpkins galore (page 68). But we also turn our lens to creating delicious meals for the crisp months, and making your home and garden a beautiful retreat that suits your style. Kid—or kid at heart—we've got you covered. Enjoy!

Elizabeth

Elizabeth Graves, Editor in Chief

Let's keep in touch!

Email me at elizabeth@marthastewart.com

Follow me on [@ebgraves](https://www.instagram.com/ebgraves)

For all subscription inquiries, call 800-999-6518. ◀

| LIVING IN MY LIFE |

Here, just a handful of our ideas that I'm excited about this month.



1 American Made turned me on to the beautiful work of Jack Sasaki of Summer Studio, in Los Angeles. Page 32.



2 Full-circle story: Decades ago, this farm was inspired by *Living* to grow heirloom pumpkins—the results are *gourd-geous*. Page 68.

3 “Bliss in a Bowl” offers just that. I look forward to stirring up these hearty soups and stews all fall long. Page 74.



4 Rule the bake sale with our twist on millionaire's bars. It has just the right amount of sweetness and sophistication for all ages and palates. Page 63.



5 An 1820 farmhouse is renewed, thanks to its loving owners. This wallpaper was designed from the names on the town's census that year. Page 86.

FOR PEOPLE WHO COULD
USE A TRIPLE LIFT



© J&JCI 2021 *percentage of subjects noticing an improvement with twice daily use

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Delicious soups and stews made for chilly nights.

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Whip out your scissors and save the recycling: These haunting Halloween decorations all start with paper.

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BETTING ON THE FARM

An artist and her husband turned a run-down Connecticut house into a heavenly family retreat.

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FIELDS OF GOLD

Prairie-inspired meadows of windblown grasses and colorful perennials surround a New Hampshire home.



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Picks of the Patch

A farm in the Pacific Northwest grows smashing pumpkins and gorgeous gourds.



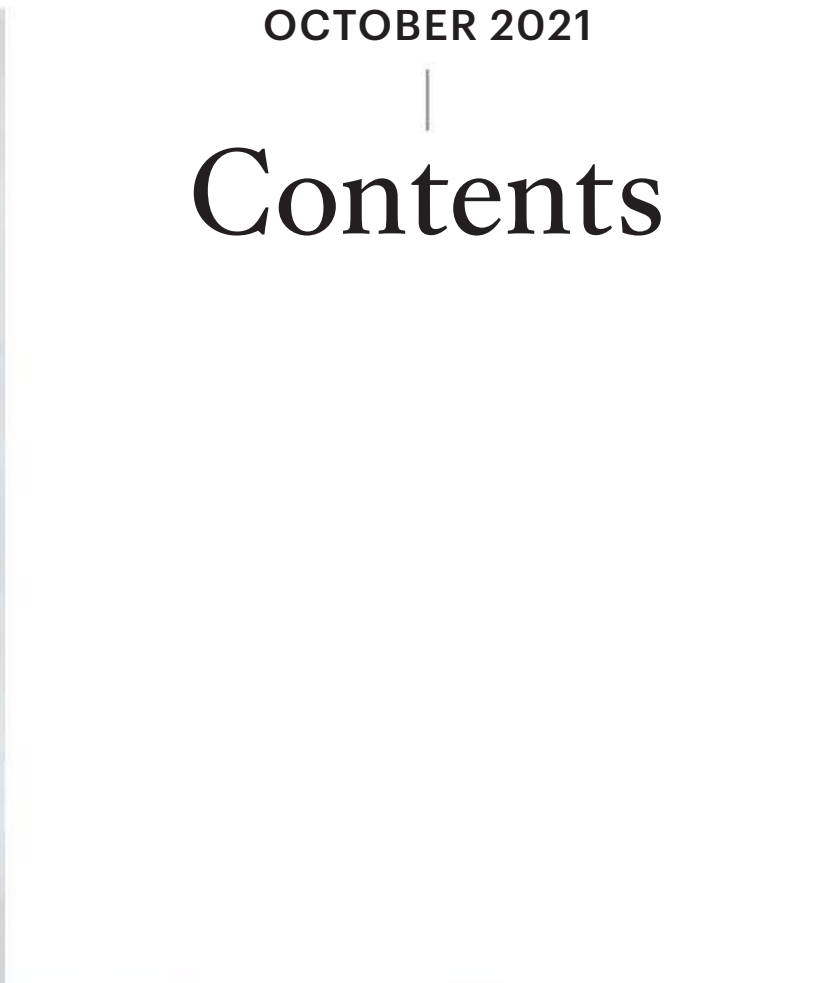
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MARTHA**Into the Woods**

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GOOD
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| ON THE COVER |

JOIN THE PACK

Our wolf silhouettes will haunt your Howl-oween. For the how-tos, see page 105; for more spooky décor ideas, see page 80. Photograph by Frank Frances. Styling by Naomi deMañana.



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*Based on single ice maker production rates during a 24-hour period, measured per IEC standards, when the ice bin was removed. Results may vary depending on operating conditions. Based on filling 8 oz. glasses.

**Based on single ice maker production rates during a 24-hour period, measured per IEC standard and manufacturer user's manuals, for brands identified in US and Canada TraQline as freestanding French door bottom mount refrigerators.

Living It Up

WHERE TO FIND THE EDITORS BEYOND THESE PAGES



Makeup by
@daisybeautytoye
Photograph by
@douglasfriedman

| FOLLOW THE LEADER |

Martha goes all out on Halloween—no costume is too terrifying. For this shocker, she channeled Richard Prince's *Park Avenue Nurse* painting with colored contact lenses, red lipstick, and several cc's of fake blood. Talk about an overnight sensation.

@marthastewart48



To see more of Martha's best getups, hover your phone camera here, or visit marthastewart.com/marthas-costumes.

| SEASON HIGHLIGHT |

Pick a Winner

"October isn't complete without a visit to DuBois Farms in Highland, New York, where we load up on pumpkins, several apple varieties, and more. The owners have hand-built just an enchanting place to soak up nature and all things fall." —**editor in chief Elizabeth Graves**



| THINK SMALL |

Sweet Sites

Come Halloween, we like to mix it up—and that includes the candy selection. Hand out unique treats from these independent shops we love.

Candy Warehouse

Find a macabre mother-lode of gummy skulls and candy bones—plus, shop by color in the Halloween section. candywarehouse.com

OldTimeCandy.com

Peruse favorites by the decade: Caramello, Charleston Chew, or Chick-O-Stick, anyone? oldtimecandy.com

Hammond's

Elevate your party setup with a bowl of Australian-style licorice or candy-corn crunch popcorn from this century-old Denver shop. hammondscandies.com

| FIELD TRIP |

Flock This Way

Every fall, home editor and avid knitter Lorna Aragon counts the days until the **New York State Sheep & Wool Festival**, in Rhinebeck, New York: "People go to buy yarn and tools, but I love seeing the sheep, goats, and especially herding dogs up close."

October 16 and 17, dutchessfair.com



| MEET & GREET |

Naomi deMañana

Style editor at large

Home base: Riverdale, the Bronx.

Years with Martha: 11. **Costumes created for *Living*:** 25-plus.

Halloween muses: "I'm drawn to dark, nostalgic ideas and classic horror films. I once went as Patrick Bateman from *American Psycho*."

Mini mojo: "I dressed up Violet (below, top) and Atreus (bottom) until they turned 4. Now they plan their own outfits—this year, they'll be villains from their favorite shows."



Prince in
Purple Rain



Karl
Lagerfeld



David Bowie
in *Labyrinth*

@naomidemanana

Today, snack a little bolder.



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Out & About

WHERE TO GO, WHAT TO SEE, AND HOW TO IMMERSE YOURSELF IN THE SEASON

| ON THE ROAD |

FALL ABOARD

The most relaxing way to take in Mother Nature's stunning third act may be from a train chugging along tree-lined tracks. On weekends in September and October, the **Berkshire Scenic Railway Museum** runs hour-long, 10-mile round trips between Adams and North Adams, Massachusetts, that weave through the mountains in all their autumnal glory. Here, more traffic-free leaf-peeping excursions.



📍 DULUTH, MINN.

The North Shore Scenic Railroad's Two Harbors Fall Color Tour, a six-hour journey to and from the historic lakeside city, runs through mid-October; entrance to the Lake Superior Railroad Museum is included.

📍 BLUE RIDGE, GA.

A 26-mile tour on the Blue Ridge Scenic Railway showcases flame-colored foliage along the Toccoa River, with a stop in the charming sister towns of McCaysville, Georgia, and Copperhill, Tennessee.

📍 BOYERTOWN, PA.

On the Colebrookdale Railroad's Fall Foliage Excursion, rail riders in a 1920s-style coach head into Pennsylvania's Secret Valley for a two-hour jaunt through farms and woods awash in vibrant colors.

| WHY NOT? |

Get Spooked

Even if you don't spot a ghostly guest, these haunted hotels are worth checking out—or checking into, if you dare.

La Fonda on the Plaza

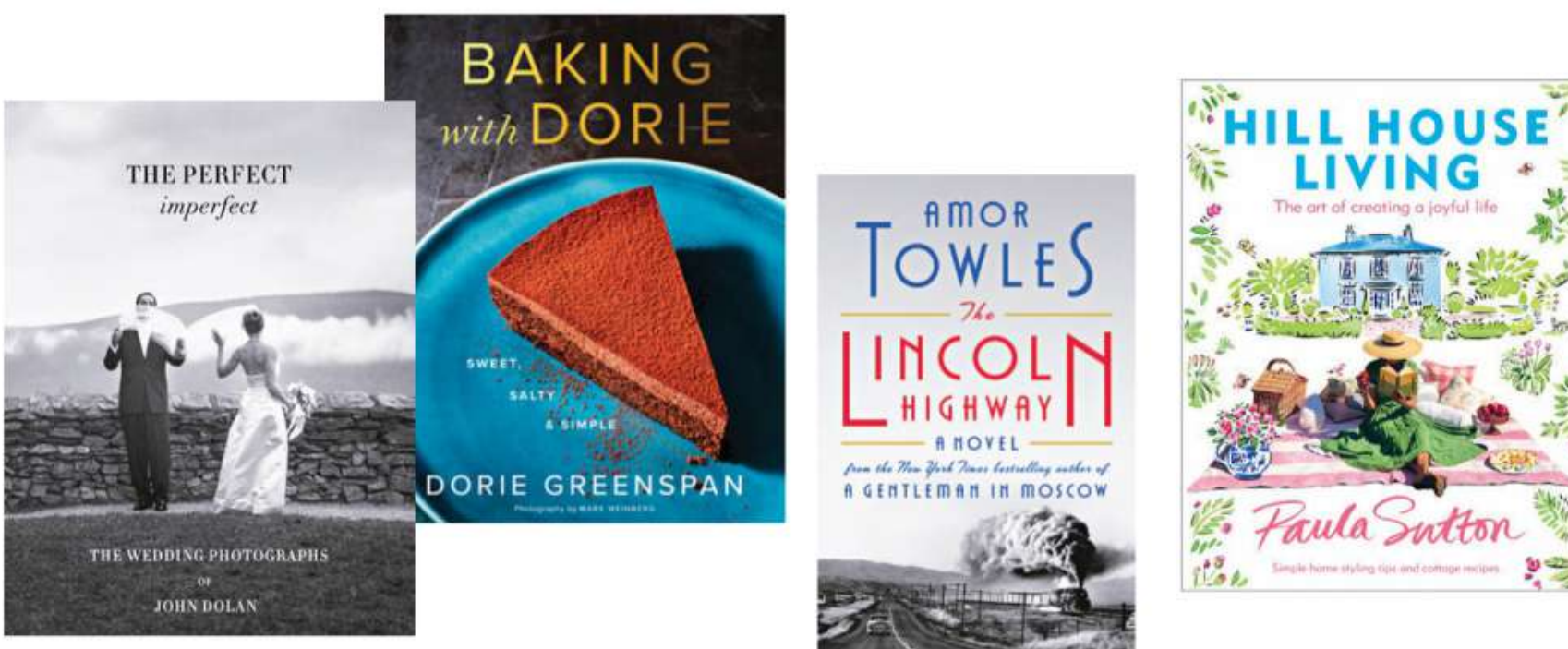
A murdered bride is said to revisit Room 510 of this **Santa Fe, New Mexico**, landmark; a spectral cowboy sits at the bar; and a ghost runs to the restaurant's courtyard and disappears—right where a ruined businessman jumped into a well headfirst. lafondasantafe.com

The Stanley

Stephen King wrote *The Shining* after staying here in 1974—need we say more? Today, the 1909 gem in **Estes Park, Colorado**, leans into its horror history with the Spirited Night Tour. stanleyhotel.com

Holbrooke Hotel

Resident ghouls at this 1862 hotel in **Grass Valley, California**, include kids playing in the hall, a lady in the former speak-easy's bathroom, and a miner who died here but lives on in the 2018 docudrama *Phantoms of the Holbrooke* (available on DVD). holbrooke.com



| ON OUR BOOKSHELF |

Adventures—and misadventures—abound in these page-turners. In ***The Perfect Imperfect*** (Damiani), longtime *Martha Stewart Weddings* contributor John Dolan shares images of some of the 342 couples he's photographed hitting a major milestone; Martha's foreword tells how he's innovated the art form over the past 30 years. ***Baking With Dorie*** (Houghton Mifflin Harcourt), by *New York Times* columnist and James Beard Award-winning chef Dorie Greenspan, offers recipes for more than 150 signature baking feats, from apple pandowdy and chocolate eclairs to a savory tomato tart. Novelist Amor Towles's coming-of-age epic, ***The Lincoln Highway*** (Viking), follows three teenage juvenile-work-farm vets and one of their little brothers, who traverse the country on a midcentury odyssey—and even befriend a lost soul named Ulysses trying to return to his wife. And in ***Hill House Living: The Art of Creating a Joyful Life*** (Clarkson Potter), British interior designer and accidental Instagram star Paula Sutton shows how to turn a quiet life at home into an über-stylish escapade.

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THE MINTED + WEST ELM
FURNITURE COLLECTION

©Minted, 2021 ART SHOWN: "Crane Dance" by Nina Leth. 48" x 70", printed on canvas with a premium ash wood frame. FURNITURE SHOWN (Left to right): Drum Ottoman: "Shibori Lines" by Sweta Modi in Ink Blue. Large Drum Ottoman: "Patchwork Plaid" by Sara Hicks Malone in Night. Geo Ottoman: "Block Floral" by Angela Simeone in Ink Blue.



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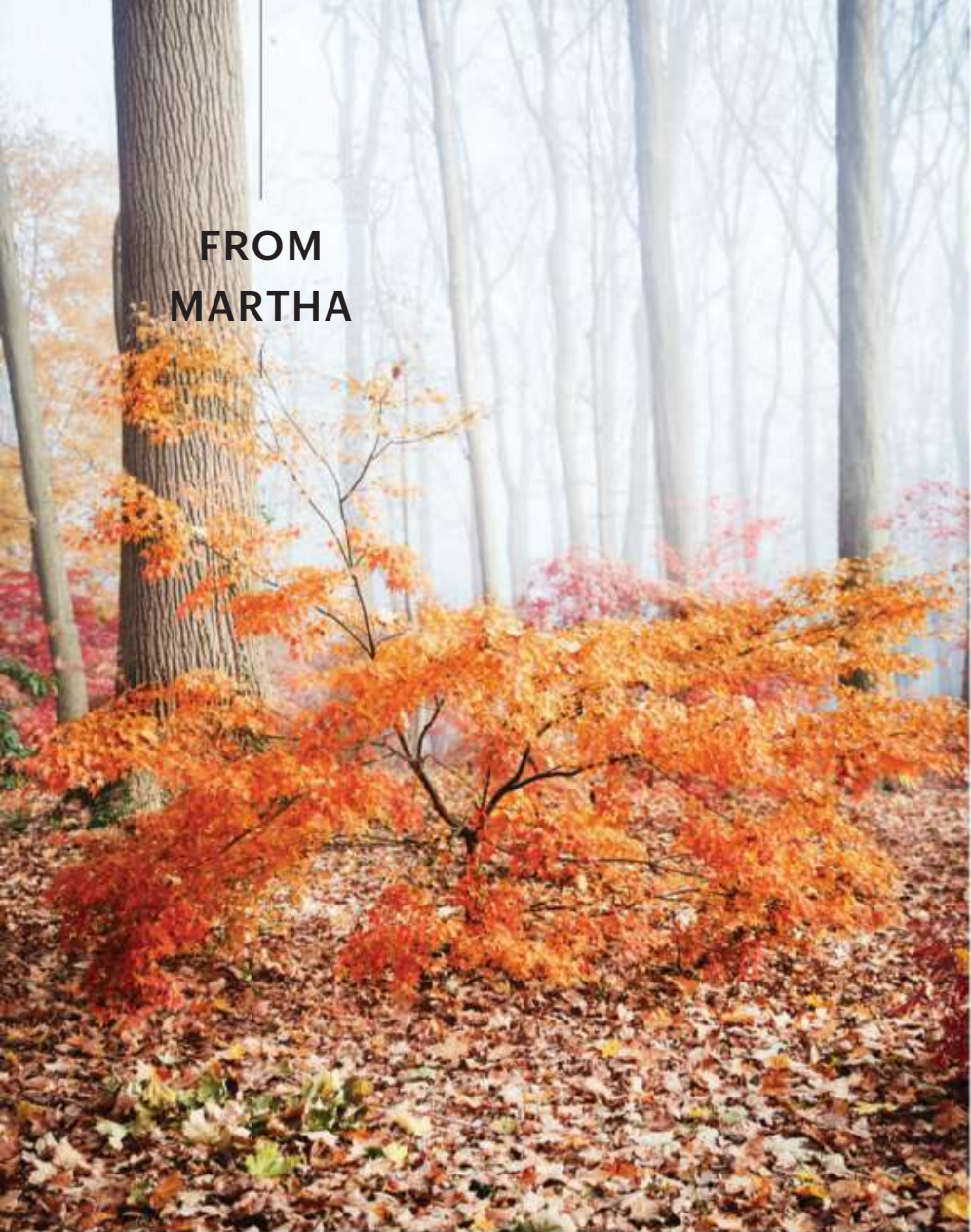
From MARTHA

TEACH AND INSPIRE

NEW FLAMES
Since Japanese maples grow best in partial sun, Martha sited hers beneath older, taller trees on her property, where they receive dappled light and afternoon shade. She dedicated this grove to her late sister, Laura Plimpton, who also loved the species.

Into the Woods

Over the past decade, Martha has planted hundreds of Japanese maples on her farm in Bedford—and every autumn, the still-diminutive trees put on a dazzling show. Feast your eyes on their brilliant foliage, and learn how she helps them thrive.



FROM
MARTHA

FINE FORMS

Japanese maples are compact in height and have graceful silhouettes that can be weeping, domed, or upright. Some have fine, feathery foliage; others are broad-leaved or have leaves as small as postage stamps.



On a plant-buying excursion to the North Fork of Long Island, I stopped at the legendary (but no longer open) Environmental's nursery. The founder, the late Jim Cross, was a Wall-Street-financier-turned-plantsman, and a very well-known grower and hybridizer of rare and unusual trees and shrubs. The day I visited, I was greeted by his wife, Constance, who was thrilled that I wanted to start my own maple grove. When I left, I was the proud owner of more than 150 beauties, more than enough to start planting on the farm.

Over the past decade, I have put in more than 300 trees. I place them in rich, well-drained soil under the high shade of maple, black locust, and ash trees, in the five-acre area adjacent to my chicken pens and peacock house. Many of them have more than doubled in size, and each has taken on the extraordinary characteristics that define its cultivar. Every fall, my gardeners and I feed them with fertilizer high in phosphorus, and trim off any wounded or broken branches. Since young trees are delicate, we protect new ones by inserting three or four bamboo stakes around the perimeter of the trunks. We also manage the undergrowth, weeding out any plants that could choke them.

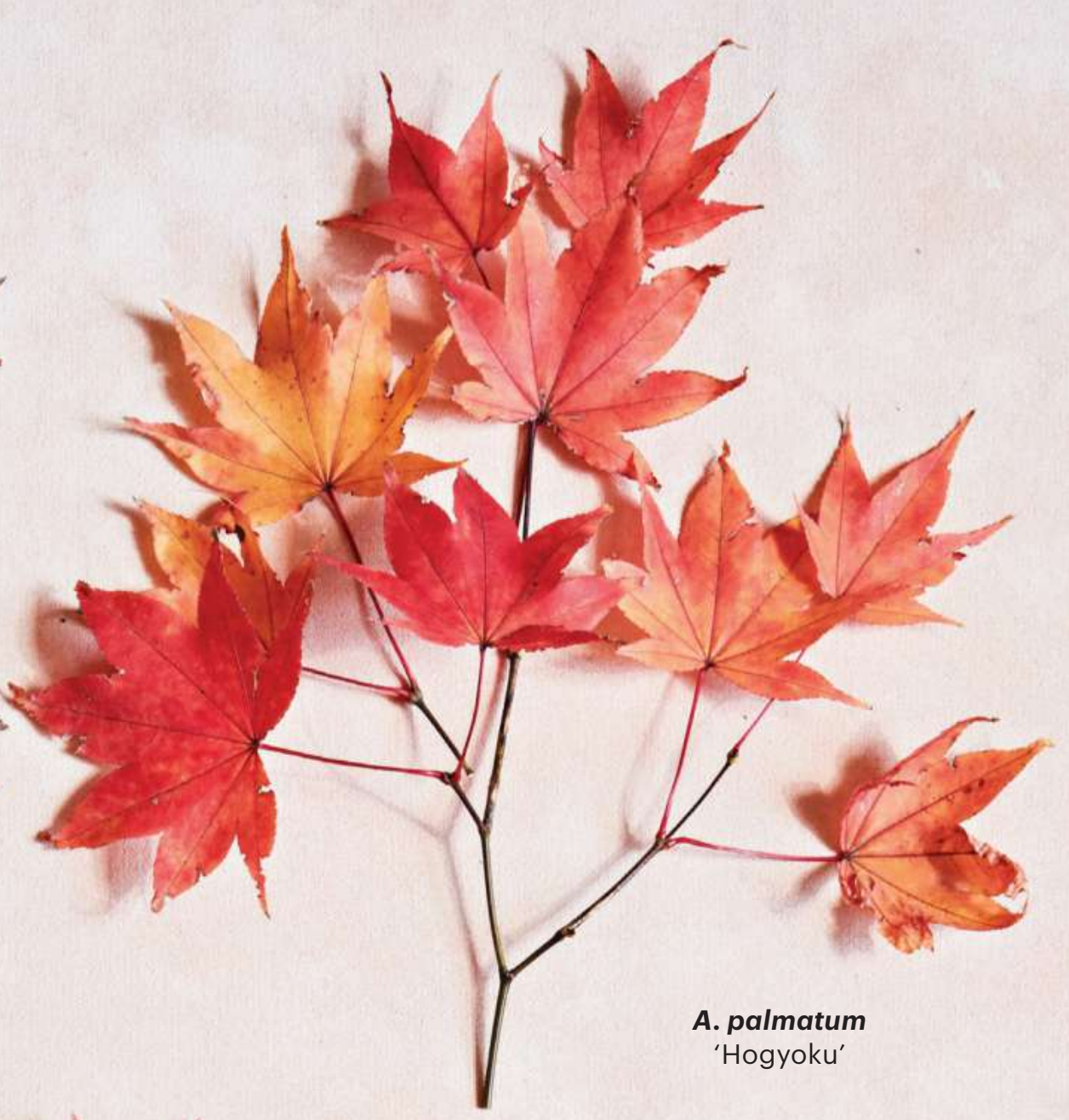
The result is really spectacular. I have been so happy with the fast growth of these trees, and the vibrant colors they have added to this area of the farm. I cannot wait to see how this labor of love develops in the future, and I think Jim Cross would be pleased.

I **FIRST BECAME ENAMORED** with Japanese maples when I visited Japan with my then-husband and daughter years ago. On our travels from city to countryside, we saw many types of this graceful tree. It was autumn, and their colors ranged from brilliant reds to bright oranges to yellow-golds, and even the darkest magentas. I was entranced. I vowed that I would plant as many as I could, in as many different sizes, forms, and colors as possible.

I soon started having tree envy every time I saw one in a backyard, botanical garden, or fantastical landscape. I made lists of the types that intrigued me, and photographed great specimens whenever I saw them. After I moved to my farm, I visited the maple woodland of my neighbors Judy and Michael Steinhardt. This inspired me to look locally to finally establish my own grove.



Acer sieboldianum
'Seki no Kego'



A. palmatum
'Hogyoku'



A. palmatum
'Winter Flame'



A. palmatum
'Shichihenge'



A. palmatum
'Bloodgood'



A. palmatum
'Osakazuki'



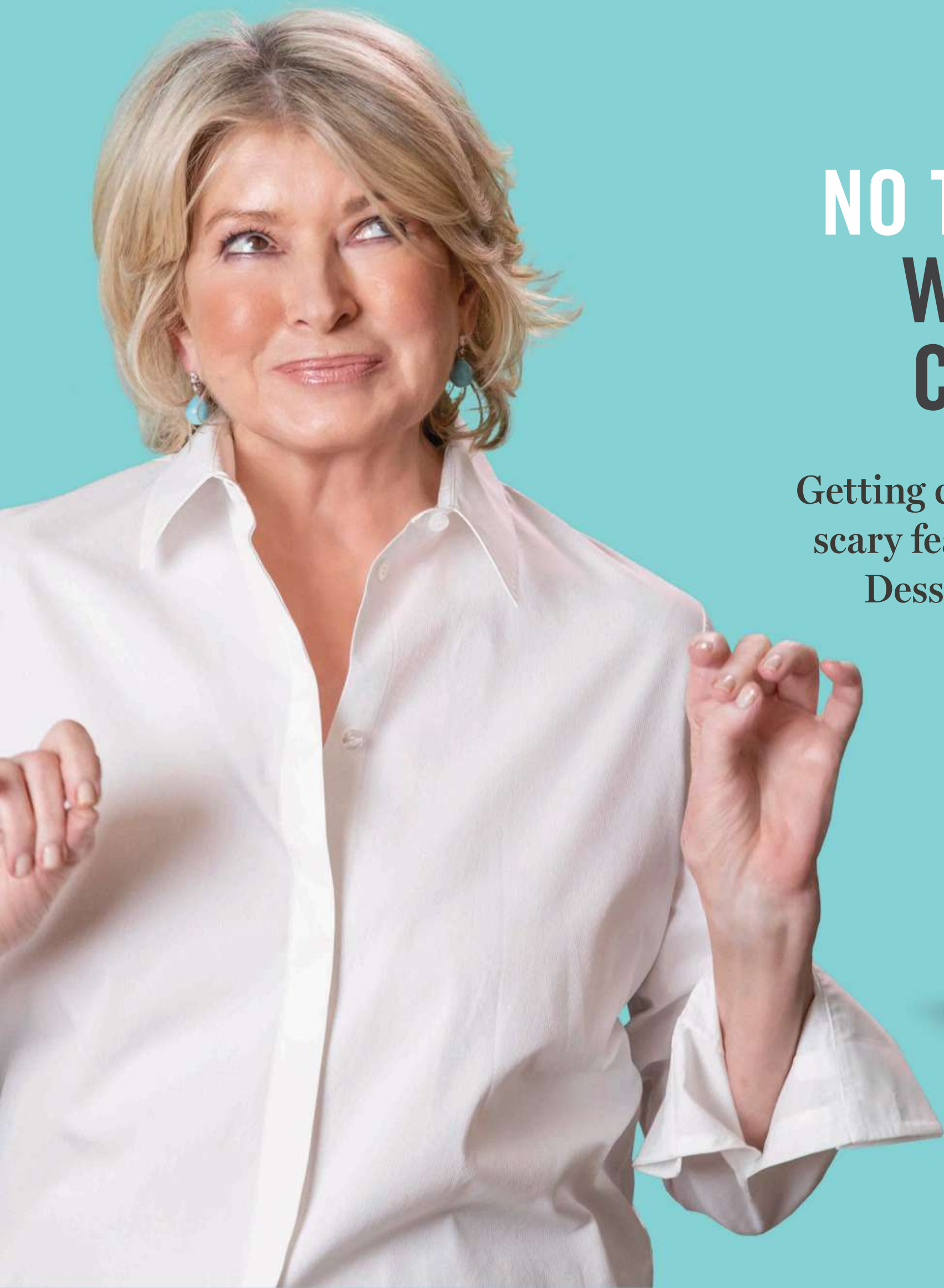
A. palmatum
'Inaba Shidare'



*Do-It-Yourself
Pigs In A Blanket*



NEW!



NO TRICKS, JUST TREATS. WHAT WILL MARTHA CONJURE UP NEXT?

Getting creative in the kitchen doesn't have to be a scary feat. Grab Martha's favorite Appetizer and Desserts for your next ghoulish gathering!

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| CELEBRATE |

It's Alive!

This spirited arrangement is enough to make your jack-o'-lanterns jealous. Inspired by *tulipière* vases, which have multiple openings to hold individual stems, we drilled small holes in blush-hued 'Porcelain Doll' pumpkins and then stacked them. We stuck in dahlias and chrysanthemums, but any firm-stemmed fall blooms will stand out beautifully. For the how-to, see page 104.

TEXT BY LISA BUTTERWORTH

STYLING BY NAOMI DEMAÑANA



| ENTERTAINING |

Burning Desire

As if devil's food cake weren't already temptation incarnate, we've cranked up the heat with a rich, melty mirror-ganache topping and four-alarm-fire crown. All you need to fake the flames is sugar, water, a candy thermometer, and food coloring. Boil the syrup until it reaches the "hard crack" stage (300 to 310° F). Add a drop of yellow food coloring to the molten liquid and transfer it to a measuring cup. Then pour lines of varying lengths and widths onto parchment and drag a knife through each one to give it a pointy flame shape (for the darker flickers, accent at the end with a drop of red in the syrup). Let cool, and sink the hardened pieces in for a dessert that'll go down in a blaze of glory. For the full recipe, see page 100.

Party Flavor

Taking a cue from the creamy, spicy flavors of jalapeño poppers, this dip is sinfully good and blissfully easy. Just mix a few roasted jalapeños with room-temp cream cheese, cheddar cheese, sour cream, garlic powder, and drained jarred pimientos, then slide it all into the oven until the cauldron—er, casserole dish—bubbles. Top with parsley and crispy panko, and serve alongside crudité's and sweet-potato chips. If revelers say it's too hot to handle, just tell them the devil made you do it. For the recipe, turn to page 100.



Innards Beauty

These *boo*-tiful baubles don't require any hocus-pocus to make. They're mini toy organs, spray-painted gold and secured to chains or pins with permanent craft adhesive. Glue a ring blank onto a gilded brain for a brilliant take on costume jewelry. Add a stick pin to make a brooch. Or wear your heart on your chest by topping the charm with a screw-eye hook and threading a chain through. Another pulse-quickenning idea: Stick them on party place cards.

THE DETAILS: Safari Toob Human Organs, \$14 for 8; Jdesun metal ring blanks, in Gold-Toned and Silver-Toned, \$7 for 20; and Lind Kitchen brooch-pin stick, in Gold-toned, \$8 for 20, amazon.com. Design Master Premium metal spray, in 24K Pure Gold, \$10; and E6000 permanent craft adhesive, in White, \$5, michaels.com. Sons of Vikings stainless steel snake chain, in Gold, \$10, sonsofvikings.com.



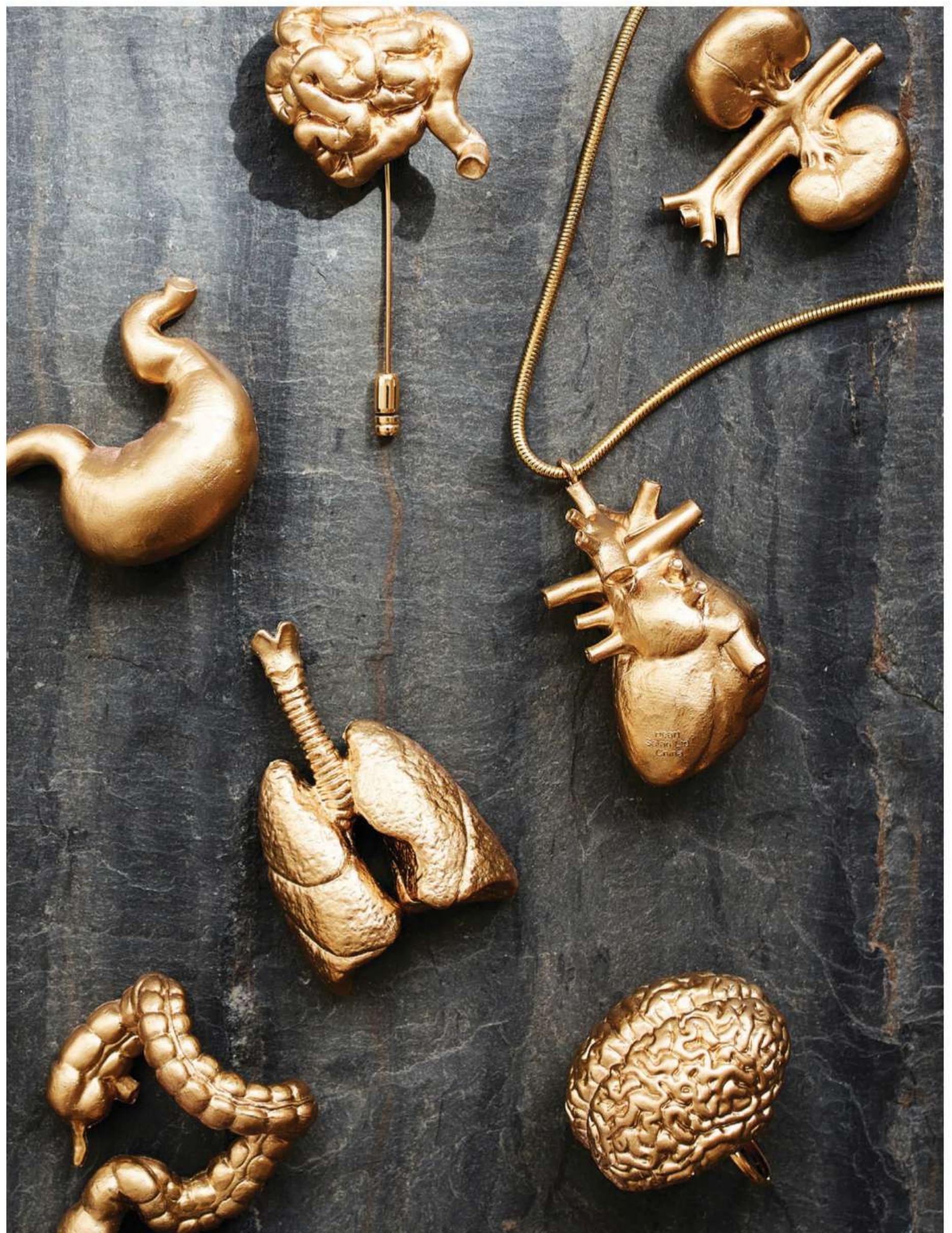
Shake on It

Since Halloween was dialed down last year, trick-or-treaters or party guests deserve a really big hand this time around—specifically, a creepy, candy-filled one. Fill a bio-degradable, food-safe green glove with wrapped goodies—chocolate balls stuff a digit nicely—and tie it closed with black raffia. Stick on red dot stickers cut into nail shapes, add Sharpie-drawn scars and a dime-store ring, and give revelers a high five.



EERIE EXTRAS

For more fun ideas, hover your phone camera here, or go to marthastewart.com/halloweenfavors.



SNACK ATTACK

Look out: These bowls may bite the hand that feeds from them. To prank friends with a monster case of the munchies (or just get them chattering), snip a set of plastic vampire fangs in two. Trim the sides that go inside your cheeks so you're left with a curve of teeth. Then hot-glue them to the inner rim of a small, simple stoneware or glass bowl—you can scrape them off later with a knife. (Prop or museum wax, used for mounting fragile items and available at art- or photo-supplies stores, can also do the job temporarily.) Fill with snacks for a total scream.

THE DETAILS: DelightBox vampire fangs, in White, \$6 for 12, amazon.com.



| DIY DÉCOR |

Wicked Cute

Creating patterned pumpkins is a family-friendly puzzle, no carving knife required. First, pick a few softer-skinned, colorful types—we used pink ‘Porcelain Doll’, white ‘Casper’, and green ‘Crown Prince’, as well as standard orange. Next, punch matching shapes out of two different-shaded ones with cookie or hole cutters. (For extra help, tap the cutter with a rubber mallet.) Then, tradesies! Fit contrasting colored cutouts into the holes—or leave them out to let candlelight shine through. Either way puts a sweet stamp on your Halloween scene.



THE DETAILS: Kemper hole cutter, ½" by 6½", \$5.75, dickblick.com. Tapbull stainless steel sandwich cutter set (similar to shown), \$13 for 12 pieces, amazon.com.



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| FUN WITH KIDS |

Practical Magic

Homemade spells may require hard-to-find ingredients—where *can* one get good eye-of-newt these days? But handcrafted costumes don't need to get you in a tizzy. Start with a few basic buys: a solid-colored leotard, leggings, a swim cap. Then add the right shade of felt, and these no-sew looks come together with a flick of the wrist (and maybe a little late-night witchcraft). When Halloween's over, remove the extras, and you've got solid staples to wear year-round. (Note: For the bodysuits, the magic words are *leotardboutique.com*; you can shop by color and order snap-crotch options for easy bathroom breaks.)



AND... CUT!

To get the templates for these costumes, hover your phone camera here, or go to marthastewart.com/costumetemplates.



3



4

1

WHITE SWAN

This getup, starting with a leotard and tights, is fowl play at its best. Two pieces of felt form the head, black and orange felt finish the face, and a cape—pinned at the top or secured with Velcro—begs to be flapped. For cygnet feet, top the tights with black knee socks and shoes.

2

PRAYING MANTIS

Recycled cardboard is the secret to this bug's life. Cut the head, arms, and tail out of broken-down boxes, cover them with spray adhesive and green felt, and adhere felt-covered antenna wires and plastic-sphere eyes to finish the mask (and let kids see through it). Complete the precious-predator look with a green long-sleeve shirt, leggings, and rain boots.

3

RABBIT IN A HAT

For your next trick, transform a white hoodie and black footed pants into baby's first costume. Attach ears made from white felt and millinery wire, and a clip-on bow tie. Then turn thick black felt into a top hat with leg holes, and *abracadabra* your bunny inside.

4

DANDELION

Turn plant-based drinking straws into a fluffy flower by snipping and fraying the ends and hot-gluing them to a swim cap. Add felt leaves and a green skirt to a green leotard and tights, and invite admirers to make a wish.

For the how-tos and sources for each of these costumes, see page 104.

THE NEEDLEPOINT GARDEN

Needlepoint kits from Ehrman Tapestry



Astrantia Major



Cosmos Purity



Echinacea

Magie Hollingworth loves gardening as much as needlework and this wonderful floral series was stitched straight from her garden. Her draftsmanship is superb and her naturalistic choice of colors brings the flowers to life.

In these anxious times the soothing pleasure of stitching a canvas with wool has never been more welcome and the kit, with everything you need, is delivered to your door.

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Magie Hollingworth

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BESPOKE BANQUETTE

To cover this built-in bench with made-to-measure, custom-upholstered cushions, we looked to **Stitchroom**, which offers a slew of styles, fabrics, and color options—you supply your dimensions and check out. Note: If you don't have an existing base, you can craft a simple wooden one like ours; get the how-to at marthastewart.com/diybanquette.

THE DETAILS: *Andie* and *Sky-lar* banquette cushions, from \$1,500 for a set; **Alex throw pillow**, 18", \$75 (all in Arctic Blush Cotton Velvet); and **Alex throw pillow**, 18", in Mustard Knit Chenille, \$70, stitchroom.com. For additional sources, see following page.

| DECORATING |

As You Like It

Custom upholstery, tailored window treatments, statement-making headboards—stylish details like these were once the domain of interior designers only. But thanks to a crop of new online companies—many eco-conscious and female-owned—you can create, click, and order personalized pieces without the showroom prices. Grab your vision board. The (fabric) options are endless.

TEXT BY PETRA GUGLIELMETTI

Blinding Rights

These companies also offer
couture window coverings.



WOVN HOME

The two-year-old site boasts high-end details like hidden weighted hems, luxe drapery, and rods.

Roman shade, in *Chagall Rose*, from \$689 for a 36"-by-54" window, wovnhome.com.



EVERHEM

A go-to for all-natural wood, grass, and bamboo—and they do virtual consultations.

Woven wood shade, in *Chestnut*, from \$523 for a 36"-by-54" window, everhem.com.



CALICO

Flip through hundreds of fabrics for shades, chairs, headboards, and slipcovers.

Stacey Garcia Home shade, in *Ascend print in Fawn*, from \$495 for a 36"-by-54" window, calicocorners.com.



THE DETAILS: **Simon Pierce Woodbury lamp**, \$350, simonpearce.com. **Portola Lime Wash paint**, in *Blondie* (in all rooms), portolapaints.com. **Previous page: CB2 Spindler round dining table**, \$1,299, cb2.com. **Noguchi Akari 16A light fixture**, \$500, noguchi.org. **Another Country Pottery Series pitcher**, \$65, anothercountry.com.

Chic Shades

If anything needs a little special treatment, it's your window treatments—the right size, style, and opacity are truly in the eye of the homeowner. To get the beauty above made, we logged on to **Loom Decor**, typed in our dimensions, and chose from more than 400 designer fabrics. (We went with the flat roman shade in *Giaconda Black*; from \$146 for a 36-by-54-inch window, loomdecor.com.) Your creation will arrive in one to six weeks, and if you're feeling matchy, you can order lumbar pillows and duvet covers, too. For the pretty Belgian-linen drum lampshade, we visited **Greige Textiles**, which screen-prints and hand-assembles custom work and also makes pillows (15-inch lampshade, in *Hale pattern in Lipgloss*, from \$400, greigetextiles.com).

Sleeper Hits

To turn your bedroom into a pulled-together dream, customize key items in simpatico colors and patterns, and set them against serene neutrals. We designed the headboard below using a digital-print-on-demand process at **The Inside**, which offers hundreds of colors and prints, including collaborations with textile titans such as Scalamandré and Sheila Bridges (Art Deco queen headboard, in Shibori, \$619, theinside.com). The company upholsters sofas, dining chairs, and ottomans, too. The window shade was created with Everhem; the lampshade with Greige Textiles.



THE DETAILS: Greige Textiles round lampshade, 18", in Mer print in Indigo on Oatmeal, from \$400, greigetextiles.com. Martha Stewart Rohan organic-cotton pillowcases, from \$129 for 2 cases and duvet, martha.com. West Elm European flax linen quilt, \$270; pillowcases, \$55 for 2 (both in Natural Flax); and woven kantha lumbar-pillow cover, \$45, westelm.com. Vintage bench.

Seat Yourself

Three sources for ottomans that really punctuate the end of a bed or armchair.



BALLARD DESIGNS

Search a wide selection of classic pieces like this bench, which you can upholster in more than 250 fabrics.

X bench, in Gardner, \$774, ballarddesigns.com.



JOYBIRD

It specializes in modern pieces, from poufs to sectionals.

Kavi ottoman, in Royale Apple, \$399, joybird.com.



MINTED FOR WEST ELM

Choose from prints by more than 20 artists to cover beds, chairs, and coffee-table-size cushions.

Cocktail ottoman, in "Birds on the Go," by Maria Eugenia Murphy, \$599, westelm.com.

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Sasaki jokes that he follows a formula of sorts: “I think 70 percent of a style should look familiar, and 30 percent should be unique.” He designs his pieces by integrating traditional sketching and model-making with computer-assisted machines, which he prizes for their precision.

THE DETAILS: Chairs and stools, from \$395 each, summerstudio design.com.



Best Seats in the House

SUMMER STUDIO, Los Angeles

Simplicity, craftsmanship, and charm are the tenets behind furniture maker Jack Sasaki's well-honed practice. Over the past four years, the designer has turned out works of exceptional quality in a handful of his favorite woods: white oak, black walnut, and ash. “Woodworking has always been in my blood,” says Sasaki, whose influences include Japanese stools and spare Shaker chairs. “My great-grandfather was a carpenter in Japan who made shrines, and my father’s hobby was making woodblock prints.” Sasaki’s date with destiny, though, occurred later in his career. He trained as an architect, and spent more than two decades working as a real estate developer in Japan and Los Angeles. But he always pursued his hands-on passion, enrolling in a series of evening community-college workshops before quitting his day job in 2014. “At age 60, I’m supposed to be in the winter of my life,” he says of the name he gave his studio. “But I feel with this new calling, I’m in the middle of summer.” —Catherine Hong

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A New Leaf

Eliza Blank
Founder and CEO of The Sill,
Marbletown, New York

Growing up in Northampton, Massachusetts, Blank romped through a pastoral paradise. The hills were alive, yes, but so too was her childhood home, which bloomed with flora nurtured by her mom. When she moved out and into her city dorm at New York University, “I found myself craving nature,” recalls Blank. “I’d walk to Central Park on weekends just to lie in the grass.” She began filling her room with the few plants she could find at delis or carry from a big-box store. But the selection was sparse, and no one was offering care-and-feeding advice. “I realized there wasn’t a solution in the city, especially for young professionals living in tiny apartments without cars,” she says. A few years postgrad, in 2012, Blank launched the online plant shop The Sill (thesill.com). The site welcomes greenhorns and green thumbs alike, and offers crowd-pleasers like foolproof snake plants, best-selling monstera, and fussier, still-going-strong fiddle-leaf figs (along with tips, “bios” of many varieties, and chic pots). It’s practical and cheerful, just like her uniform of jeans and T-shirts with a bright lip. “Plants make people happy,” she says, invoking The Sill’s motto, and they’re great teachers, too. “Nature is resilient and restorative. There’s so much to learn from it.” —Melissa Ozawa



JOHNNY MILLER (PORTRAIT); PETER ARDITO (AQUAPHOR); COURTESY OF MANUFACTURERS (OTHERS)



5



8

ESTABLISH ROOTS
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6



7



WIN THIS

For a chance to win a set of 12 glasses, go to win.marthastewart.com on September 23. For details, see page 106.

16

15



14



18



19



20

Her Essentials

1 | Pink Anthurium, in Bryant Planter

“A favorite of mine. It’s bright and tropical, and blooms all year.” \$68, thesill.com.

2 | Jungmaven Lorel Tee, in Dusty Pink

“Soft, well-cut, and made of hemp.” \$50, jungmaven.com.

3 | Sephora Colorful Lip Gloss Balm, in Hot Pants

“I like it because it has lots of pigment.” \$9, sephora.com.

4 | Osea Vagus Nerve Pillow Mist

“I spray this before I go to sleep; it calms with lavender and chamomile.” \$32, oseamalibu.com.

5 | OAD Kit Bag

“My Mother’s Day gift to myself! I feel special carrying it.” \$395, oadnewyork.com.

6 | Aquaphor Healing Ointment

“I joke you can use this on everything; I’m addicted.” \$8.50 for 3.5 oz., target.com.

7 | Dram Beauty Bubbles Adaptogenic CBD Sparkling Water

“It’s botanical-based, with a touch of sweetness.” \$49 for twelve 12-oz. cans, dramapothecary.com.

8 | Eric Bonnin Sylvia Oatmeal Dinner Plate

“You can see the craftsmanship in each one.” \$46, theprimaryessentials.com.

9 | Milk Makeup Kush Fiber Brow Gel, in Grind

“I don’t have thick brows; this fills them in.” \$20, milkmakeup.com.

10 | Loeffler Randall Raquel Boots

“I wear these with dresses or jeans.” \$395, loefflerandall.com.

11 | Hydro Flask Standard Mouth Bottle

“It keeps water icy-cold for hours.” 24 oz.; \$35, hydroflask.com.

12 | Madewell Perfect Vintage Jeans, in Maplewood Wash

“They’re great quality, and decently priced.” \$135, madewell.com.

13 | Glow Recipe Papaya Sorbet Enzyme Cleansing Balm

“It smells great and melts away makeup.” \$32, sephora.com.

14 | Duralex Picardie Glasses

“Beautiful and sturdy.” From \$4.50 each, crateandbarrel.com.

15 | D. S. & Durga Rose Atlantic Perfume

“The most magical gender-neutral rose scent.” \$175 for 50 ml, dsanddurga.com.

16 | Hedge House Furniture Garfield Desk

“It’s the first piece of adult furniture I bought.” From \$1,599, hedgehousefurniture.com.

17 | Parachute Linen Box Quilt

“This blanket is the perfect weight, and super-comfy.” From \$219, parachutehome.com.

18 | Kikkoman Less-Sodium Soy Sauce

“I always have a bottle on my kitchen table.” \$3.75 for 10 oz., kikkoman.branddriver.com.

19 | EltaMD UV Clear Broad-Spectrum SPF 46

“My dermatologist recommended it; I wear it every day.” \$37, eltamd.com.

20 | True Temper Wheelbarrow

“I use it to haul leaves, weeds, toys—even my toddler.” 4 cu. ft.; \$49, homedepot.com.



TAKE THE LEAP

Fact: You may never get to lace-up-your-toe-shoes level, but that's not the, well, pointe! Research suggests that even beginner dance classes are great for your body and brain.

It's Never Too Late

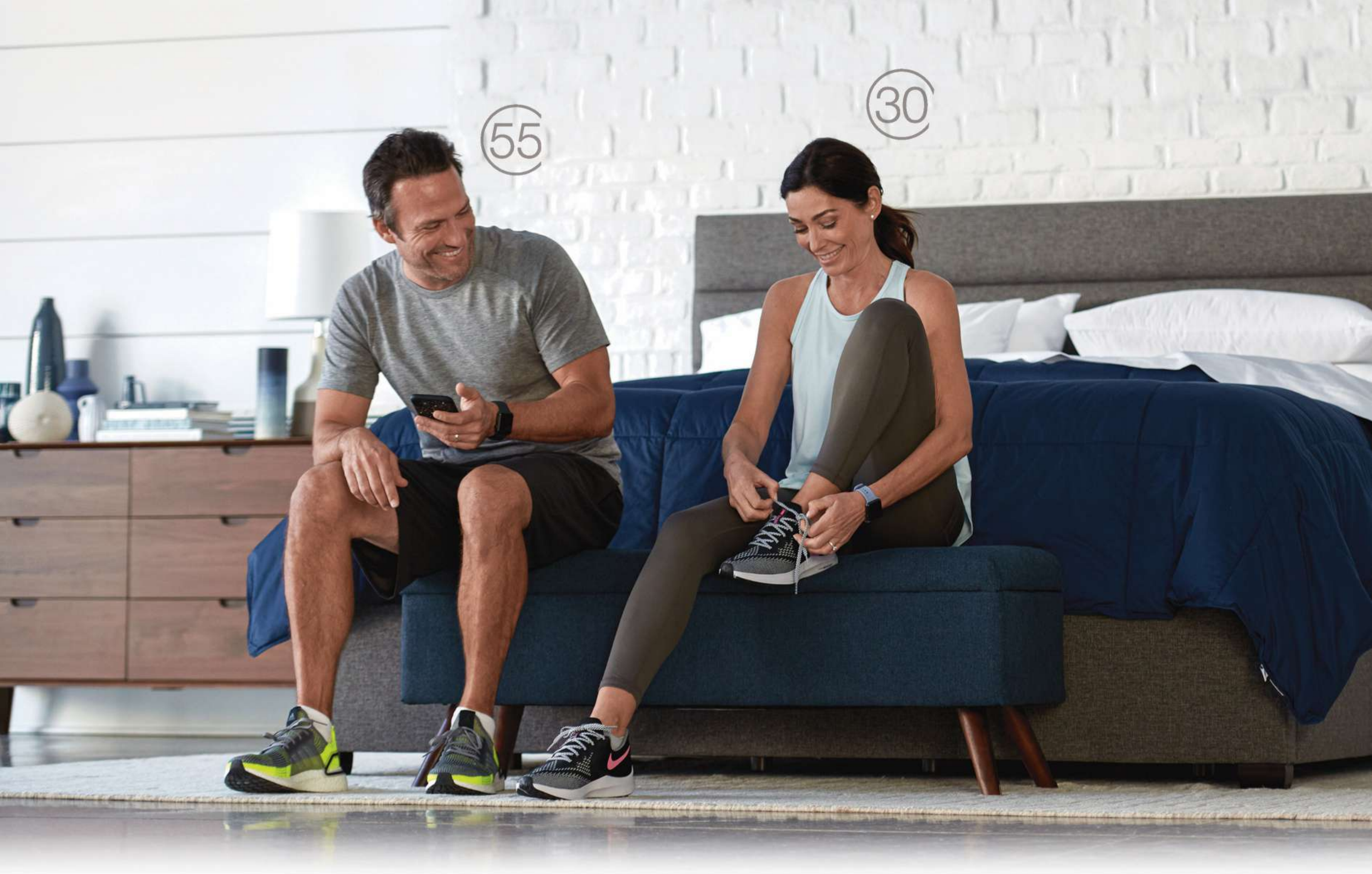
We're not sure about old dogs and new tricks, but for humans of a certain age, the science is clear: Being an absolute beginner is an absolutely great way to stay sharp and strong.

Learn from eight women who mastered new skills in their 40s and beyond, and warm up for your next act.

TEXT BY LOUISA KAMPS

THE NEXT TIME you catch yourself thinking, *I'm way too old to try that*, consider Bernadette Murphy, 58, a writer and self-described scaredy-cat in Park City, Utah. In her late 40s, she went to motorcycle school to research a novel, and ended up rewriting her own story. After a “staid life as a mom, wife, and professor,” she took a cross-country moto trip with a friend and went on to learn scuba diving, mountain biking, ice climbing, and singing. With each endeavor, Murphy says, she “dug deep to find the courage”—a move that has helped her through difficulties including a divorce, the death of her dad, and the loss of her stepdaughter to breast cancer. “When I practice things that scare me, I’m nimbler handling challenges,” she explains. “I’ve learned to be okay with discomfort.”

In addition to building resilience and (in some activities) physical strength, learning new things fosters mental agility. Up to the mid-1990s, we believed that brain cells died over time, never to be replaced. “Now we know differently,” says neurosurgeon and CNN chief medical correspondent Sanjay Gupta, MD. “The brain remains plastic throughout life and can rewire itself in response to your experiences.” His latest book, *Keep Sharp: Build a Better Brain at Any Age* (Simon & Schuster, 2021), synthesizes the evidence that regular mental workouts create new neurons and neural connections—a process called neuroplasticity—and slow



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or prevent cognitive decline. In fact, a 2019 study by University of California–Riverside psychologist Rachel Wu found that subjects aged 58 to 86 who took classes like photography, painting, and Spanish simultaneously scored as well as middle-aged adults (some of whom were 30 years younger) on cognitive tests afterward—and reported feeling reengaged and more capable of learning than they had in years. Adult cognitive growth is attainable, Wu insists: “It just takes time and dedication.” And, perhaps, a role model. Just take it from these women . . .



Turn Into a Runner

WHY START NOW? “It’s empowering to realize you’re capable of things you didn’t think you were,” says Meesha Diaz Haddad, 50, *Living’s* editorial general manager. She never considered herself sporty, but three years ago, when a woman in her book club mentioned prepping for a 10K, Haddad says, “it intrigued me; she looked like me—not like an athlete.” Following the online training program Couch to 5K, Haddad began going on incrementally longer jogs. Having an organized event to train for kept her committed. She completed two 5Ks in her first year and continues to seek out new challenges, like a recent 6.4K “full moon” night run. Another motivator: Observing how running—one of the most effective ways to improve heart health, strengthen bones, and keep the mind keen—increased her energy.

WHERE TO BEGIN: At any age, get checked out by your doctor before starting a new sport, says Christine Burke, a senior vice president with New York Road Runners. Then find good shoes—most running stores offer expert guidance. Stretching before and after is key, especially

for older adults, who can have reduced elasticity in their ligaments and tendons and be prone to injuries. (Burke suggests moving stretches like lunges or squats to wake up muscles before, and static stretches to soothe tight muscles after.) Finally, says Burke, “find a community for motivation and accountability.” Check the Road Runners Club of America directory at rrca.org for local groups.



Grow a Green Thumb

WHY START NOW? Gardening yields bountiful physical and mental benefits: It builds muscle and endurance on par with moderate exercise like swimming or walking, and all that optimistic planning and meditative weed-pulling can reduce stress, depression, and anxiety. Plus, one study found that people who grow their own produce are less likely to be overweight.

WHERE TO BEGIN: Plant one vegetable or flower you love. Once it grows, “you’ll feel confident and inspired to do more,” says Rebecca Carpenter, 50, who first potted tomatoes on her D.C.-area patio about 10 years ago to try and get her son to eat healthfully, and achieved much, much more. She went on to earn master-gardener certification, ditch her corporate career, and launch Sprout, a Virginia-based company that creates organic vegetable gardens and teaches people how to grow their own produce.



Become a Yogi

WHY START NOW? Along with well-documented boosts to flexibility and strength, hatha yoga has been

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shown to improve older adults' speed and accuracy on tests of mental recall. But Grace Tung, 63, says that what got her hooked—she took her first class at age 40, after starting a job in a new city—was how it made her feel peacefully rooted in her mind and body in a very rootless time. Tung, a cousin of *Living* executive editor Jennie Tung, now teaches hot yoga in Concord, New Hampshire. But, she points out, any type of practice can improve balance and mobility in mature students. A popular saying in the hot-yoga world resonates with her: “Never too old, never too bad, never too late, never too sick to start all over again from scratch.”

WHERE TO BEGIN: Nancy Lewis, a 66-year-old yoga instructor in Mendota Heights, Minnesota, has been “the oldest person in a class” and “made to feel that way.” She suggests checking out several studios to find one where you feel welcome right away, or looking online for classes that suit your fitness goals. (Or start at home: We love Adriene Mishler, who teaches all levels through her YouTube channel, Yoga With Adriene, and has more than 10 million subscribers.) And last, treat yourself to yoga clothes! Lewis *still* remembers her baggy T-shirt falling over her face when she went upside down in her very first class.



Learn a Language

WHY START NOW? Research indicates that adults can learn foreign languages well enough to enjoy cognitive benefits that are associated with being bilingual as a child, including delayed onset of dementia symptoms and faster recovery from stroke.

WHERE TO BEGIN: Rachel Wu says adults may learn to speak foreign languages more fluently (and with better accents) if they approach it like babies: by listening and experimenting with sounds and words before trying to lock down grammar or tons of vocab. She's currently learning German via a combo of app-based study (she likes Duolingo and Babbel), unabashedly trying to chat with her German husband and mother-in-law, reading children's books and watching kids' shows in the language, and viewing American sitcoms dubbed *auf Deutsch* (sometimes with German captioning turned on). “YouTube is a gold mine” for finding shows in foreign languages, she says. Maybe a class is more your style. Bonnie Lempa, 70, a math tutor from Oak Park, Illinois, has been studying French for six years, first at a community college, and now in a weekly online conversation class. Her secrets to success are doing a bit of homework daily and not sweating *les petites choses*. “If you relax your brain, you absorb so much more and put it all together,” she says.



Catch a Wave

WHY START NOW? Because surfing is badass, and so are you. Yassi Mesbahzadeh, 41, grew up in San Diego watching surfers from the shore. “I was deathly afraid of the ocean,” she admits. After leaving a demanding job three years ago, she decided it was time to conquer her fear. Based on research showing that it takes 30 days to build a habit, she signed up for a month of daily lessons with Surf Diva, finally getting up on the board after two weeks. She loves the zen high of surfing—“the moment you catch that wave, and the world around you comes to a halt”—as well as the physical effects: “I have more definition and energy. I used to slouch, but now I sit up straight. And my calves, feet, and even toes are stronger from standing and balancing on the board.” Still, she's most stoked about what it's done for her soul. “I was able to break through the stories I told myself, thinking that I didn't have the talent,” she says. “I feel accomplished.”

WHERE TO BEGIN: Surfing requires a strong paddle stroke, says Mesbahzadeh, but you should still always practice with people who look out for you on the water. And immersive learning is key; she heads to the ocean five days out of seven. “It's not that you won't learn if you go once a week,” she says. “But it takes a lot longer.”



Pick Up an Instrument

WHY START NOW? Scans of musicians' brains taken while they're playing show increased activity in the corpus callosum, the bridge between the left and right hemispheres. This coordinated cognitive activity makes strumming a guitar or tickling the ivories “the mental equivalent of a full-body workout,” says Anita Collins, PhD, a researcher in brain development related to music learning and author of *The Music Advantage* (Penguin Random House, 2021). Plus, she adds, musicians' ability to send messages across their gray matter, lighting up circuitry linked to emotional regulation and executive function, may explain why they often exhibit empathy and strong problem-solving skills. Judy Woodburn, 61, a science writer and editor in Madison, Wisconsin, found that playing piano during the pandemic—after a 40-year hiatus—boosted her concentration. “We're accustomed to that scrolling mind state,” she says. “But if I'm playing a scale and screw up, it's immediately apparent that my mind wandered.”

WHERE TO BEGIN: Even a few minutes of practice can improve the coordination and synchronization of brain activity; Collins suggests starting with daily chunks of 15 minutes. Sign up for a trial lesson with a teacher or at a local music school to see if you like the instructor's style. You can also find engaging teachers all over the world online—Woodburn chose one in Moldova whose web-based program lets her progress at her own pace.

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Clear Solutions

Preteen or 40-plus: Breakouts have a way of getting under our skin at any age.

But how we treat them is decidedly different. We quizzed dermatologists to learn why adult blemishes happen, and the best routine for treating them.

TEXT BY CLAIRE SULLIVAN



HAIRLINE ERUPTIONS

Tiny bumps here may be caused by shampoo and conditioner, so always rinse well. Styling products can also clog pores and trigger spots; shield your skin with one hand when you're spritzing on hairspray. And if you're a hat wearer, make sure you're always sporting a clean one.

T-ZONE TANTRUMS

Feeling overwhelmed? That may manifest in pimples here. "Stress causes cortisol levels to rise, leading to an increase in sebum production—and the most active glands are in this area," says New York City dermatologist Michele Green.

CHEEK BLEMISHES

"'Maskne' can happen when you sweat under your mask, don't change it frequently, or wash it with harsh detergents," says New York City dermatologist Orit Markowitz. Use a fragrance-free detergent. Also, wipe down your phone daily.

CHIN BREAKOUTS

"These blemishes tend to be hormonal," says New York City dermatologist Dhaval Bhanusali. Your cycle (or going on or off birth control) can be to blame.



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For a spa-level cleanse, pat your freshly washed skin dry with the **Resoré Face Towel** (\$35, us.resore.com). It's made with treated fibers to prevent bacterial growth, especially common in damp cloths and bathrooms.

1

Start the Day Simply

The best way to beat breakouts is to prevent them. “Stick to mild products, and avoid varying them too often,” says New York City dermatologist Julie Russak. Use a gentle wash, such as **EltaMD Foaming Facial Cleanser**, in the morning and after sweating (\$28, eltamd.com). And don't over-cleanse; this means washing with warm (not hot) water no more than three times daily. Otherwise, your body will respond by churning out more oils, since you've stripped the natural ones, Bhanusali says. Then treat any existing pimples (more on this below, in step 2) and moisturize. A lotion with physical SPF is ideal—that form of sun protection is less likely to clog pores than chemical blocks, says Markowitz. Try **Dr. Zenovia Vitamin C Brightening Moisturizer SPF 30** (\$68, drzenovia.com).

2

Treat Existing Spots

When selecting a good blemish treatment, look for these proven active ingredients on the label. Apply a thin layer to the affected area (remember to wash your hands first and make sure the skin is clean). Then let it dry for a minute, and follow with moisturizer.



BENZOYL PEROXIDE

This powerhouse kills bacteria, says Green. But you should use a lower percentage than what's often found in teen options. **La Roche-Posay Effaclar Duo Acne Spot Treatment** contains 5.5 percent (\$30, laroche-posay.us). Patch-test it on your hand; if it's irritating, move on.



SALICYLIC ACID

Wield it for blackheads and whiteheads—it's gentler than benzoyl peroxide but penetrates deep into skin to clear out congested areas. **Origins Super Spot Remover Acne Treatment Gel** also contains bacteria-fighting oregano (\$19, origins.com).



TEA-TREE OIL

It's an antimicrobial option for people who can't tolerate stronger actives, says Bhanusali. Roll **French Girl Clear Skin Elixir** onto breakouts, and the blue chamomile oil will tamp down flare-ups (\$22, frenchgirlorganics.com).

3

Restore at Night

After cleansing, reach for retinol to help decrease oil production over time, suggests Russak. **Differin Gel Acne Treatment** is the gold standard for the breakout-prone, and it smooths wrinkles to boot (\$16, walgreens.com). But if you have sensitive skin, try glycolic and lactic acids to gently purge your pores instead; both are found in **CeraVe Acne Control Gel**, which you can apply all over your face (\$18, target.com). Then rehydrate with an oil-free, noncomedogenic gel. Markowitz likes **Neutrogena Hydro Boost Water Gel**, which has hyaluronic acid (\$23, walgreens.com).



Wash your pillowcases weekly: Hair-care products often leave residue, and those oils can seep into your skin—especially if you're a side or stomach sleeper.



TARGETED FIXES

EXTRA AMMO

Take on troublemakers with these innovations.

FOR LURKING BREAKOUTS

Feel something brewing under your skin? The tea-tree oil and salicylic acid in **Renée Rouleau Rapid Response Detox Masque** deflate burgeoning bumps (\$66, reneerouleau.com).

FOR STUBBORN SPOTS

Undetectable **Mario Badescu Drying Patches** infuse lingering pimples with salicylic acid and soothe inflammation with niacinamide. You can wear them all day or overnight (\$17 for 60, mariobadescu.com).

FOR REAL EYESORES

Don't cancel plans; just brush on **Oxygenetix Acne Control Oxygenating Foundation** to conceal imperfections without exacerbating them. The breathable formula contains calming aloe (in 14 shades; \$66, oxygenetix.com).



SHOW YOUR AGE

Hair Biology Thickening Treatment was formulated to work with the biological changes that affect hair as we age. Made with biotin and paraben-free, it instantly thickens for fuller looking hair. So you can show it off, and proudly show your age.



Back to Your Roots

Here's a silver lining from the past year and a half: the realization that embracing your natural color can be totally liberating. Learn how to grow out your hair smoothly and (yes!) subtly from top experts.

TEXT BY CLAIRE SULLIVAN

1. Add Texture

"Heavily layered cuts can soften the contrast between different shades," says Chicago hairstylist Leigh Hardges. Waves and curls also help disguise new growth. For quick camo, spritz **Sachajuan Ocean Mist** all over and give hair a good tousle (\$34, sachajuan.com).

2. Finesse the Tone

If you're going gray or back to blond, cycle in a violet shampoo weekly to remove brassy tones, says Hardges. A tinted gloss makes any shade more uniform; try **Color&Co Color Gloss Conditioner** (\$30, shop.colorandco.com).

3. Keep Strands Strong

Schedule trims every month or so to gradually cut off old color, says New York City stylist and Act+Acre hair-care founder Helen Reavey. And nourish with a weekly strengthening treatment. Try **Olaplex No.3 Hair Perfector**, suggests L.A. colorist Tracey Cunningham (\$28, olaplex.com).



RAVE REVIEW

Frizz Fix

"My curls used to send me spiraling: The top layers lacked volume, and the lower ones overcompensated with messy tangles. But I no longer need to bat them down with a blow-dryer. A dollop of **Aveda Nutriplenish Curl Gelée** coaxes unruly ringlets into shape, smooths frizzled ends, and imparts all-over shine." —C.S.
\$35, aveda.com



LOOKING UP

Today there's nothing "anti" about aging, but this wasn't always the case. To see how the beauty industry is celebrating growing older rather than fighting it, visit marthastewart.com/pro-aging.

QUICK UPDATES

JUST 'DO IT

There's more than one way to refresh your hair this fall. Choose from these low-maintenance, work-on-any-texture cuts, and shake off the shapeless blues.



CURTAIN BANGS

A universally flattering, less fussy alternative to a blunt fringe. Plus, they require fewer trims and look chic whether your hair is up or down.



MODERN LOB

Party in the front, breezy in the back! Longer, shoulder-dusting layers around the face soften the classic bob and lend it sophistication.



LONG LAYERS

They draw attention to your facial features and conceal split ends better than a single-length cut, which means less-frequent trips to the salon.



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Ask Martha

Does my firewood need to be cured?

—Catherine Ramos, Fort Smith, Ark.

Yes, because freshly cut logs hold a lot of water—typically half or more of their weight, says Nick Conger, press secretary for the U.S. Environmental Protection Agency. When you burn wood with moisture content above even 20 percent, the fire is harder to start; it gives off less heat (meaning you need more logs); and it's unpleasantly smoky. It also produces more creosote, a flammable tar that sticks to the interior chimney walls. "After enough builds up, the flames and heat from your fireplace can ignite it, causing a chimney fire," Conger says. Over time, the buildup can even shrink the diameter of the passage, compromising its ability to draw smoke out of your home. To avoid such issues, buy quality precured firewood (look for kiln-dried), or cure your own: Split, stack, and store logs off the ground, covered with something waterproof, long enough to air-dry fully (roughly 6 to 12 months). You'll know they're ready when they've become darker, often with the bark pulling away from the wood, and when two logs banged together produce a hollow sound.



STYLING BY JEFFREY MILLER

notebook

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PROTEIN PACKED EGG MUFFINS

BY SARI DISKIN, @SARIDISKIN

Ingredients

- 10 Eggland's Best eggs, large
- 1 cup chopped broccoli florets
- 1 cup grated sharp cheddar cheese
- ½ cup chopped turkey bacon (about 6 strips)
- ½ tbsp Italian seasoning
- Salt and pepper to taste
- Nonstick cooking spray
- 12 count muffin tin

Cooking Instructions

1. Set the oven to 350°F.
2. Prepare toppings. Chop up broccoli florets, grate cheddar and slice turkey bacon into small chunks. Set aside.
3. In a large mixing bowl, whisk together 10 Eggland's Best eggs until the mixture is solid yellow and yolks are combined.
4. Add Italian seasoning and salt and pepper to taste. Mix.
5. Grease a muffin tin well with olive oil spray or any nonstick spray. Make sure to get the sides!
6. Fill each cup half way with the egg mixture.
7. Add in broccoli, cheddar and turkey bacon into each vessel evenly. Top off with some more egg mixture. Make sure not to overflow the cups!
8. Bake for 15 minutes.
9. Let set (they will deflate) and cool before enjoying!
10. Store in the fridge for 5 days and the freezer for 14 days. Enjoy!

• • •

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HERSHEY'S

Your Right REMODEL

We spend lots of time cooking and entertaining in the kitchen so whether you're planning a few upgrades or a full renovation it's important to focus on both style and efficiency.



Expert tip: Before you start the remodeling process, make sure to take an audit of your habits and needs in the kitchen. This allows you to personalize your plan and prioritize appliances and designs that work to create the most functional and beautiful space for you.

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GOOD LIVING ASK MARTHA



I think my dog has allergies. How can I help her?

—Jeremy Shufro, Keene, N.H.

Start by knowing the symptoms. “Unlike in people, inhaled allergies in dogs typically lead to skin issues, which can manifest as inflammation of the ears, face, and feet,” says Steven L. Marks, director of veterinary medical services at North Carolina State University College of Veterinary Medicine, in Raleigh. So if Juno is constantly scratching her ears, rubbing her face on the ground, or gnawing her feet, the same allergens that bother us could be to blame. After consulting with your veterinarian about suitability and dosage, you can feed her an OTC antihistamine (for humans) like Benadryl—though you should stay away from products that also contain a decongestant, since pseudoephedrine is toxic to dogs. If that doesn’t help, get her evaluated, as persistent scratching can lead to bacterial infections. A vet can help pinpoint the trigger, prescribe medication and soothing shampoos, and, in severe cases, administer allergy shots.

LET US HELP!

Hover your smartphone at right to submit questions, or e-mail them to Ask.Martha@meredith.com. Please include your full name, location, and email address. Messages become the property of Meredith Corp. and may be published, broadcast, edited, or otherwise used in any of its media. By submitting your questions to Ask Martha, you are agreeing to let us use your name and hometown in connection with our publication of your questions.



| TECH TIP |

SWIPE SAVVY

Believe it or not, it's possible to make your iPhone even more efficient. Save scrolling time and extra steps with these handy features, all available on the latest OS.

BACK TAP

This lets you tap twice or three times on the back of your phone to trigger a preset action—to call a frequent contact, for example. To set it up, go to Settings, Accessibility, Touch, then Back Tap. “I use it all the time to silence my phone,” says Eric Griffith, features editor at PCMag.com.

PICTURE-IN-PICTURE

Need to answer a quick email while FaceTiming with a friend or streaming *Lupin*? You can swipe up to your home screen, and it will magically shrink the call or video and float it in the corner of the screen.

MESSAGES

In Apple's iMessage app, reply directly to just one person in a group chat by holding a finger on her specific speech bubble. Another goodie: You can place any group or individual you text at the top of your screen: Just swipe right on the conversation and tap the yellow “Pin” button, and an icon will appear.





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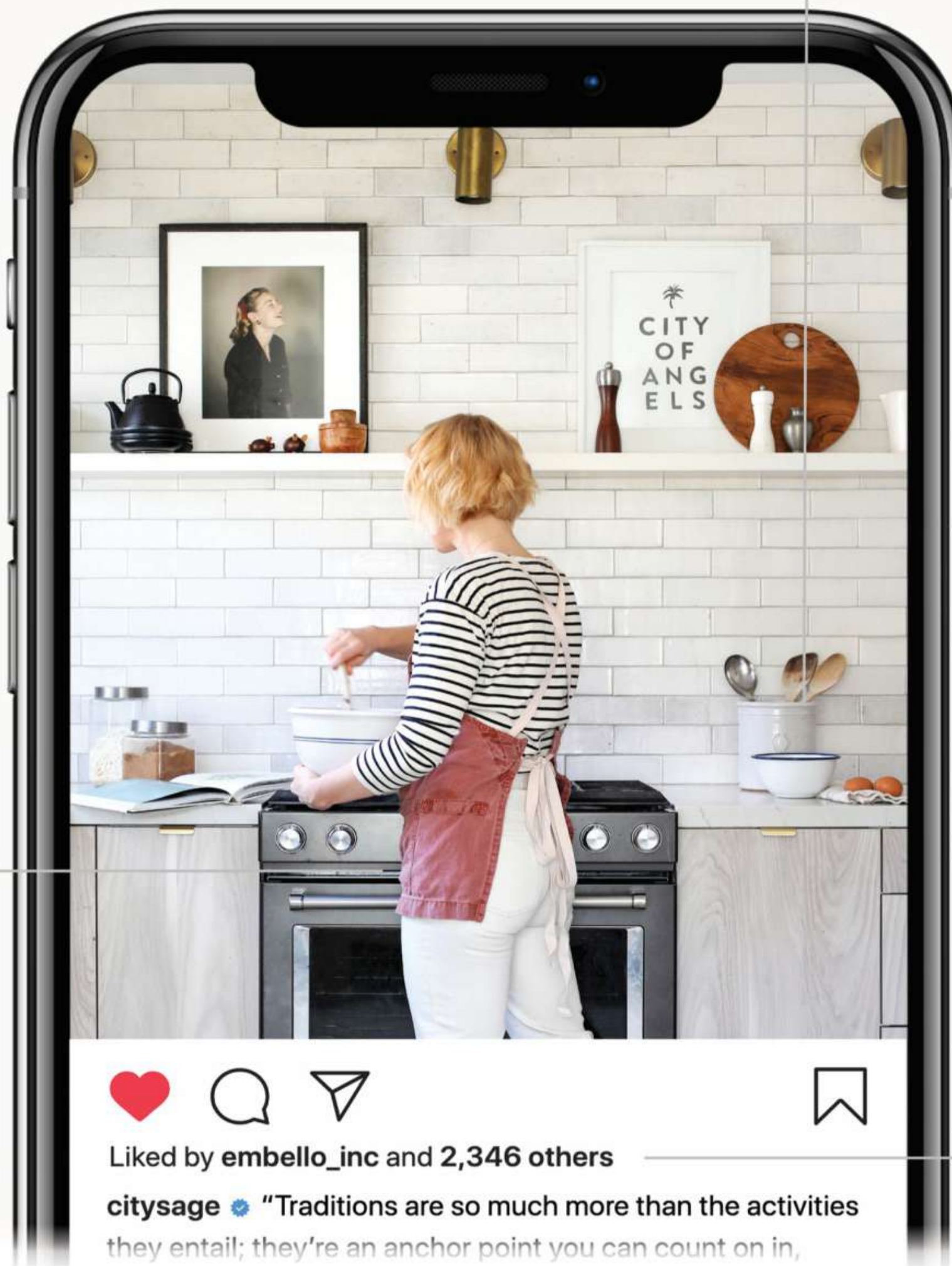
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PHOTOGRAPH BY ADDIE JUELL; ILLUSTRATION BY MAY VAN MILLINGEN

What are the best paints to use on my house’s old plaster walls?

—Elaine Mark, Rochester, Minn.

Multiple coats (applied over the years with varying levels of expertise) often leave surfaces in vintage houses mottled with bumps, nicks, and other flaws. To get them looking smooth as new, first clean and sand down the walls, and then use a good stain-covering primer to hide dark marks, says Rick Watson, director of product information and technical services at Sherwin-Williams—especially if you’re going from a dark color to a light one. “The extra work is worth it,” he says. When it’s dry, apply a latex interior paint in a flat finish. “It reflects less light, which will help hide the imperfections,” Watson says.



| FOOD TIP |

Inner Piece

If you discover a bit of green inside a garlic clove, don’t fret: That surprise in the middle is just the sprout of the plant, explains *Living* food director Sarah Carey. While this is a sign that your bulb is starting to grow, it’s still completely fine to eat, she adds—though she suggests picking out the interloper, since it can have a bitter taste.



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Everyday FOOD

COOK, NOURISH, ENJOY

"A pepper's color is determined by how long it's been on the vine," says NYC-based registered dietitian Maya Feller. "In general, redder ones have more nutrients—particularly vitamins A and C, and folate, which supports cardiovascular health."

Beta-carotene, which converts to vitamin A in the body, is a key nutrient for healthy eyesight and a strong immune system.

| HEALTHY APPETITE |

Pep Talk

Bell peppers may lean savory, but their nutritional benefits are pretty sweet. The fruits rank sky-high in vitamin C, with more than 100 percent of your daily requirement in just half a cup. They're also rich in beta-carotene and brain-boosting B vitamins, and are a good source of fiber. Give them a ring with our easy recipes.

TEXT AND RECIPES BY LAURYN TYRELL

FOOD STYLING BY PEARL JONES; PROP STYLING BY SUZIE MYERS; ILLUSTRATION BY MAY VAN MILLINGEN

1. Spicy Braised Peppers and Eggs

This vibrant breakfast gets a double dose of cancer-fighting lycopene from red peppers and tomatoes. Yogurt provides calcium and probiotics.

Thinly slice 2 **bell peppers** and $\frac{1}{2}$ **small onion**. In a large straight-sided skillet, heat 3 tablespoons **extra-virgin olive oil**, 1 teaspoon **cumin seeds** (or $\frac{1}{4}$ teaspoon ground cumin), 2 smashed **garlic cloves**, and 1 sliced **Fresno chile** over medium-high until fragrant, 1 minute. Add peppers and onion; season with **kosher salt** and freshly ground **pepper** and cook, stirring occasionally, until golden brown, 5 to 6 minutes. Stir in 2 cups halved **cherry tomatoes** and $\frac{3}{4}$ cup **water**; season. Bring to a boil, then reduce heat and simmer, covered, until tomatoes burst and peppers are tender, about 10 minutes. Uncover and simmer until liquid has reduced slightly, 3 to 4 minutes more. Make 4 indentations in mixture with the back of a spoon; crack in 4 **large eggs**. Season with salt and cover; cook until eggs are just set, 3 to 4 minutes. Remove from heat; sprinkle with fresh herbs, such as **mint** and **cilantro**. Serve over **Greek yogurt**.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 35 MIN. | **SERVES:** 4



2. Beans-and-Greens-Stuffed Peppers

“Iron, especially from plant-based sources, is more readily absorbed by your body when enjoyed with foods high in vitamin C,” says Feller. You can replace the chard with other dark leafy greens, such as kale, in this vegetarian main.

Roughly chop leaves of 1 pound **Swiss chard**; thinly slice stems. In a large skillet, heat 1 tablespoon **extra-virgin olive oil** over medium-high. Add 2 minced **garlic cloves** and chard stems; season with **kosher salt** and freshly ground **pepper**. Cook, stirring, until fragrant, 1 minute. Add $\frac{1}{4}$ cup **water**; cover and cook until stems are tender, 5 minutes. Uncover; stir in chard leaves, a 15-ounce can of **white beans** (drained and rinsed), $\frac{1}{4}$ cup grated **Parmigiano-Reggiano**, and 1 teaspoon **red-wine vinegar**. Remove from heat. Preheat broiler, with rack 6 inches from heating element. Halve 4 small **bell peppers** lengthwise; scoop out seeds. Place on a baking sheet, drizzle with oil, and season. Broil, cut-sides down, until tender and charred in places, 10 to 12 minutes. Remove from oven; stuff, cut-sides up, with bean mixture. Sprinkle $\frac{3}{4}$ cup grated **fontina** over tops. Broil until cheese is melted, 1 to 2 minutes; serve.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 35 MIN. | **SERVES:** 4



3. No-Mayo Mediterranean Tuna Salad

In this light but filling lunch, crunchy raw vegetables increase the nutrients and reduce the calories.

Drain a 5-ounce can of **albacore tuna in water** and place in a bowl; flake with a fork. Add 1 cup finely chopped **bell pepper**, 2 tablespoons each **extra-virgin olive oil** and **fresh lemon juice**, 1 teaspoon **grainy mustard**, 3 tablespoons chopped **capers**, and $\frac{1}{2}$ cup chopped **fresh parsley leaves**. Season with **kosher salt** and freshly ground **pepper**. Serve with dressed **escarole**, sliced **cucumbers**, and **crackers**.

ACTIVE/TOTAL TIME: 15 MIN. | **SERVES:** 1



+ IN PRAISE OF MINIS

Don't let their cuteness fool you: Pint-size peppers deliver the same health benefits as the big guys. Look for them in the produce section of the grocery store, near the other packaged items. Rinse them when you get home, then enjoy them dunked in hummus, threaded on kebabs, or as easy snacks on the go—they're the perfect size for little palms, too.



| MARTHA'S MOVE |

To give little peppers even more punch, Martha quick-pickles them. The how-to: Bring 1 cup **unseasoned rice vinegar**, $\frac{3}{4}$ cup **water**, 2 tablespoons **sugar**, and $1\frac{1}{2}$ teaspoons **kosher salt** (we use Diamond Crystal) to a boil; let cool completely. Pack 8 ounces washed **mini peppers** tightly into a clean canning jar and pour brine over top to cover. Refrigerate, covered, at least 24 hours and up to 1 month. Serve on sandwiches, or as part of an anti-pasto plate.

Labor of Love

Part cookbook, part memoir, *Pasta* traces chef Missy Robbins's journey into the heart of the Italian art form—and it's also a romance, since her co-author, Talia Baiocchi, went from friend to fiancée over the course of the project. Robbins's warm guidance (and fettuccine Alfredo!) will win you over, too.

TEXT BY MICHELLE SHIH



You have to engage all your senses to think like a pasta cook, says Robbins.

YOU MIGHT THINK OF FRESH PASTA as a special treat in a top Italian restaurant—and if you ate at star chef Missy Robbins's restaurants, Misi and Lilia, in Brooklyn, you'd be right. But she believes it's so much more. In her new book, the Connecticut native invites you into her world, where the staple is comforting and familiar, yet also complex. Take fettuccine Alfredo, the first dinner-party dish she made, at age 15. She's since evolved it into this refined version she now serves at Misi. Robbins also likes to nerd out over hyper-regional forms of pasta, like buckwheat-based bigoli from the Veneto area. "I wasn't a natural when I started," she says. "It takes touch, feel, and perseverance. I'm really good at it because I love it." One twirl and you'll be smitten.



Key Ingredient

"I've always made egg pasta with just the yolks," Robbins says. "It's a northern-Italian thing." The result has a richer, silkier mouthfeel than dough that includes the whole egg: "Egg white adds a chew that I find less refined."



Ace Technique

"Cooking pasta is not about boiling it," Robbins insists. "It's about the marriage of sauce and pasta in the pan over heat." Keep it moving, folding and tossing it, so the fettuccine absorbs the butter sauce evenly—and add the cheese only at the end, or it will clump.



Fettuccine Alfredo

Robbins likes buffalo's-milk butter for its tang (Delitia is sold at Whole Foods and online), but you can sub in unsalted cow's-milk butter.

- 1 pound, 6 ounces Fresh Fettuccine** (for recipe, see page 101)
- Kosher salt**
- 7 tablespoons plus 1 teaspoon unsalted buffalo's-milk butter, cold and cubed**
- 3½ tablespoons unsalted cow's-milk butter, cold and cubed**
- 50 grinds black pepper, plus more for serving**
- 2½ cups plus 1 tablespoon finely grated 2-year-aged Parmigiano-Reggiano**
- 1 cup plus rounded 3 tablespoons coarsely grated 5-year-aged Parmigiano-Reggiano (or more 2-year-aged, if you can't find it)**

1. Bring a large pot of water to a boil over high heat. Generously salt the water. Place a large sauté pan over low heat and add 2 to 3 ladles (½ to ¾ cup) of boiling water to pan. Add both butters and swirl contents of pan to emulsify. Add black pepper and stir to combine.

2. Add fettuccine to boiling water; cook 1 to 2 minutes, until tender but not soft. Using tongs or a pasta basket, remove pasta from pot and transfer to sauté pan; increase heat to medium. Toss for 1 to 2 minutes to marry pasta and sauce. Add ½ to ¾ cup pasta-cooking water and continue tossing.

3. Remove from heat. Gradually add finely grated Parmigiano while tossing to integrate. If sauce begins to tighten, add a splash of pasta-cooking water to loosen and continue tossing to integrate. Serve pasta, garnished with coarsely grated Parmigiano and pepper.

SERVES: 4 TO 6

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WITH EGG
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| WHAT'S FOR DINNER? |

Skillet Set

Love one-pot meals? Then say hello to our single-pan suppers. The same surface can sear chicken and cook egg noodles in a mustardy mushroom cream sauce, steam shrimp over spicy couscous, or bake browned pork chops in pineapple-cilantro rice. And *swoosh!* Cleanup is done.

TEXT BY MICHELLE SHIH RECIPES BY SARAH CAREY

Use a large oven-proof skillet with straight (or nearly straight) sides for these meals, suggests our food team. Not only does it conduct and retain heat well; it holds liquids when you're braising or cooking pasta.

Broccoli-and-Chickpea Parmesan



**Creamy Chicken and Mushrooms
With Egg Noodles**



Pork Chops With Pineapple-Cilantro Rice



Shrimp With Zucchini and Spicy Couscous



Broccoli-and-Chickpea Parmesan

- 1 head broccoli (12 ounces), trimmed**
- ¼ cup extra-virgin olive oil**
 - Kosher salt and freshly ground pepper**
- ⅓ cup panko breadcrumbs**
- ⅓ cup finely grated Parmigiano-Reggiano (2 ounces)**
- ¼ teaspoon garlic powder**
- ¼ teaspoon dried thyme**
- ¼ teaspoon dried oregano**
- 1½ cups marinara sauce**
 - 3 ounces low-moisture mozzarella, such as Polly-O, thinly sliced**
 - 1 can (15.5 ounces) chickpeas, drained and rinsed**

1. Preheat oven to 450°, with a large cast-iron or other ovenproof skillet on middle rack. Quarter broccoli lengthwise; cut larger pieces in half again (also lengthwise) to create long florets. Remove skillet from oven; swirl in 2 tablespoons oil. Add broccoli and turn to coat, then arrange so a flat side of each piece faces down; season with salt and pepper. Roast 15 minutes.

2. Stir together panko, Parmigiano, remaining oil, garlic, thyme, and oregano; season. Transfer broccoli to a plate. Add marinara to skillet; top with mozzarella and chickpeas. Return broccoli to skillet, browned-sides up. Sprinkle evenly with panko mixture. Roast until panko is golden, mozzarella is melted, and sauce is bubbling, about 10 minutes. Remove from oven; let stand 10 minutes. Serve.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 45 MIN. | **SERVES:** 4

MARTHASTEWART.COM

Pork Chops With Pineapple-Cilantro Rice

- 4 small center-cut bone-in pork chops, each about 1 inch thick (about 2¼ pounds total)**
 - Kosher salt (we use Diamond Crystal)**
- 2 tablespoons vegetable oil**
- 1½ cups chopped fresh pineapple (8 ounces)**
 - 1 tablespoon finely chopped fresh ginger**
 - 2 teaspoons sambal oelek, plus more for serving**
 - 1 cup basmati rice**
- 1¾ cups low-sodium chicken broth**
 - 8 ounces Savoy cabbage, sliced into ½-inch strips (about 3 cups)**
 - ½ cup chopped fresh cilantro, plus more leaves for serving**

1. Preheat oven to 350°. Heat a large ovenproof skillet over medium-high. Season pork with salt. Swirl oil in skillet, add pork, and cook, flipping once, until golden brown, about 5 minutes total. Transfer to a plate.

2. Add pineapple, ginger, and sambal oelek to skillet; cook, stirring, 20 seconds. Add rice, broth, and ¾ teaspoon salt; bring to a boil. Stir in cabbage and cilantro. Cover and transfer to oven; bake 15 minutes. Remove and nestle in pork; drizzle with any accumulated juices. Cover, return to oven, and bake until a thermometer inserted in thickest parts of pork reads 138°, 5 to 6 minutes more. Remove from oven and let stand, covered, 5 minutes. Sprinkle with cilantro leaves and serve with more sambal oelek.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 45 MIN. | **SERVES:** 4

MARTHASTEWART.COM

Creamy Chicken and Mushrooms With Egg Noodles

- 4 small boneless, skinless chicken-breast halves (about 1¼ pounds total), pounded ½ inch thick**
 - Kosher salt and freshly ground pepper**
- 3 tablespoons extra-virgin olive oil**
- 10 ounces button mushrooms, trimmed and thinly sliced (4 cups)**
 - 2 shallots, thinly sliced (1 cup)**
 - 4 teaspoons Dijon mustard**
- 2½ cups low-sodium chicken broth**
- 4½ ounces medium or broad curly egg noodles (about 2½ cups)**
 - 3 ounces cream cheese (⅔ cup), room temperature**
 - Fresh parsley leaves, for serving (optional)**

1. Season chicken with salt and pepper. Heat a large straight-sided skillet over medium-high; swirl in 2 tablespoons oil. Add chicken and cook until golden brown, 2 to 3 minutes a side; transfer to a plate. Add mushrooms to skillet, season, and cook, stirring, until beginning to brown, about 7 minutes. Add shallots and remaining 1 tablespoon oil; cook until translucent, 1 to 2 minutes.

2. Stir in mustard, broth, and noodles; bring to a boil, then cover, reduce heat to medium, and simmer 3 minutes. Uncover; stir in cream cheese. Cook, stirring, until noodles are tender and sauce coats a spoon, about 3 minutes. Return chicken to skillet and cook through, about 1 minute more. Serve, sprinkled with parsley.

ACTIVE TIME: 35 MIN. | **TOTAL TIME:** 45 MIN. | **SERVES:** 4

MARTHASTEWART.COM

Shrimp With Zucchini and Spicy Couscous

This recipe borrows flavors from chile verde. The couscous gets tang and heat from the salsa, and earthy notes from the green chiles.

- 2 tablespoons extra-virgin olive oil**
- 1 small onion, thinly sliced (1 cup)**
 - Kosher salt (we use Diamond Crystal) and freshly ground pepper**
- 1 zucchini, halved lengthwise and cut into ¼-inch-thick slices (2 cups)**
- 1 cup green salsa, such as Xochitl, plus more for serving**
- 1 can (4.5 ounces) chopped mild green chiles, such as Old El Paso**
- 1 cup couscous**
- 1 pound peeled, deveined large shrimp**
- ½ cup frozen peas**
 - Sour cream and sliced radishes, for serving**

1. Heat a large straight-sided skillet over medium-high. Swirl in oil. Add onion and 1 teaspoon salt; cook, stirring, 1 minute. Add zucchini; cook until beginning to soften, about 2 minutes. Add salsa, chiles, and ¼ cup water; bring to a boil. Stir in couscous, then top with shrimp in an even layer. Reduce heat to low, cover, and cook 5 minutes.

2. Sprinkle with peas, cover, and cook until shrimp are opaque and couscous has absorbed all of liquid, 1 to 2 minutes more. Serve with sour cream, sliced radishes, and more salsa.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 25 MIN. | **SERVES:** 4

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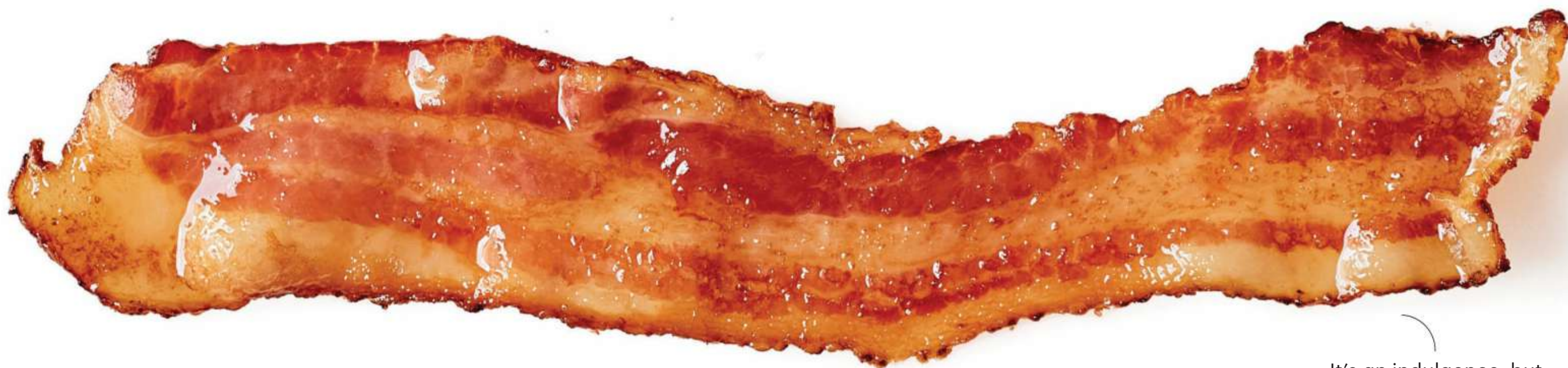
THE PLASTIC MAILING WRAP

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HOG HEAVEN

Everything tastes better with bacon, but the question is which kind? Herewith, a guide to the different categories, cuts, and cures—and how to cook them to sizzling perfection.

TEXT BY MICHELLE SHIH



It's an indulgence, but just a slice or two offer so much flavor. Enjoy it!

Pick a Style

1 SLAB BACON

This is cured and smoked pork belly. You can buy it in a package of precut strips, or get it from the butcher by the pound and slice it yourself. Another delicious idea: Chop it into matchsticks to fry into lardons (homemade bacon bits!). We like **Smithfield Hometown Original** for breakfast and BLTs, and **Boar's Head Butcher Craft Extra Thick Cut** for lardons.

2 GUANCIALE

Cured (and sometimes smoked) pork jowl. Called for in classic bucatini all'amatriciana, it's tender, meaty, and flavorful, but harder to find—look for it in Italian specialty stores or online. We suggest **Smoking Goose Jowl**, cured with a rub of black pepper and coriander (smokinggoose.com).

3 PANCETTA

Cured (but not smoked) pork belly that's then rolled into a log. Its flavor is more delicate than bacon's, and it's wonderful cubed and cooked as the base for soups, pasta, or risotto. **La Quercia** is rich, tasty, and made from heritage Berkshire hogs.

"Bacon freezes so well. I'll buy a pack and separate the strips, then store them in groups of two or three, so I can pull out what I need and defrost it in the fridge overnight."

—assistant food editor Riley Wofford

Decoding the Label

What exactly does *uncured* mean? Just how thick is thick-cut? We break down the language so you can buy the best type for your taste.

THE CUT

This term gets used in two different ways. **Center-cut** means the bacon is from the middle of the pork belly, close to the bone, where it's about 25 to 30 percent leaner. **Thick-cut** refers to a slice's thickness. Regular bacon is $\frac{1}{8}$ inch thick, while thick-cut is often twice that or more (it varies by brand). Thicker bacon is meatier and has great chew, but doesn't always turn out as crispy as the thinner style.

THE CURE

All bacon is **cured**, or preserved with salt—even ones labeled "**uncured**." This term just means that instead of being injected with man-made nitrates and a salt solution, the product contains nitrates found naturally in vegetables, such as celery and beets. In traditional curing, bacon is rubbed with salt, sugar, and spices, and then sits for at least a week, while commercially made bacon is generally wet-brined (cured in a saltwater solution).

THE SMOKE

Bacon is usually heated over a wood fire to give it that smoky flavor. Look for the terms **naturally smoked** or **hardwood-smoked**—otherwise the taste likely came from a chemical-laden liquid smoke. Are **mesquite** or **applewood** versions that much tastier than regular? Our food editors notice a slightly smokier taste in mesquite strips. If it's not labeled, it's probably smoked over hickory, and that tastes pretty darn delicious, too.

COOK IT RIGHT

Martha likes the sheet-pan method: Lay strips in a single layer (skip parchment; it won't contain the grease) and bake at 400° for 15 to 18 minutes. No need to flip. Drain on a wire rack or paper towels, and save the fat in the fridge to cook eggs or roast potatoes.



SKILLET-STYLE

If you want to cook bacon on the stove top, arrange it in a cold frying pan and turn the heat to medium. Starting cold lets the fat render slowly, so it won't curl up too fast or leave some spots rubbery.



Let the chocolate shell set a few minutes before sprinkling on flaky salt, so it doesn't sink beneath the surface. The savory crunch lends sophistication to this otherwise kid-centric confection.

| SWEETS |

The Big Short

Here's a risk-free way to get rich quick: Try our ooey-gooey take on the classic chocolate-caramel butter bars known as millionaire's shortbread. We swap in crispy, marshmallow-laden rice cereal for its base, and add a thin layer of peanut-butter caramel under the chocolate-shell topping. Just invest a little time to let it chill, and it pays off with every extravagant bite.

TEXT BY MICHELLE SHIH RECIPE BY RILEY WOFFORD

Chocolate-Peanut-Butter-Caramel Cereal Bars

To speed up step 2, use store-bought caramels. Simply replace the sugar, cream, and two tablespoons of butter with eight ounces of soft caramels, melted down with three tablespoons of heavy cream.

8 tablespoons unsalted butter, divided, plus more for pan

1 bag (10 ounces) mini marshmallows

Pinch of flaky sea salt, such as Jacobsen or Maldon, plus more for sprinkling

4 cups puffed-rice cereal

$\frac{3}{4}$ cup sugar

$\frac{1}{8}$ cup heavy cream

$\frac{3}{4}$ cup creamy peanut butter

3 ounces bittersweet chocolate, chopped ($\frac{2}{3}$ cup)

1. Brush a 9-inch square baking pan with butter; line with parchment, leaving a 2-inch overhang on two sides. Melt 3 tablespoons butter in a pot over medium heat. Add marshmallows and salt; cook, stirring, until melted. Remove from heat; stir in cereal. Press mixture into prepared pan in an even layer. Let cool 15 minutes.

2. In a small saucepan, combine sugar and 3 tablespoons water. Cover and cook over medium heat, swirling pan a few times, until sugar has dissolved and mixture comes to a boil. Uncover and cook, undisturbed, until mixture turns amber, about 3 minutes more. Remove from heat. Carefully add cream and 2 tablespoons butter (it will bubble up); stir until smooth. Let cool completely, about 1 hour. Whisk in peanut butter. Spread mixture evenly over crust and refrigerate until firm, about 30 minutes.

3. Melt chocolate and remaining 3 tablespoons butter in a small heat-proof bowl set over (but not in) a pot of simmering water, stirring until smooth. Spread evenly over caramel layer. Let stand 5 minutes, then sprinkle with salt and refrigerate until set, at least 30 minutes and up to 24 hours. Lift from pan using overhangs. Using a serrated knife, cut into squares. Refrigerate in an airtight container between pieces of parchment up to 3 days.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 1 HR. 15 MIN. | **MAKES:** 16

Sweeten the Season with Werther's® Original®

There's no better time of year to whip up a delicious caramel recipe with the Original Fall Flavor, **Werther's® Original®**. Sweeten the season with this must-try recipe from Dorothy Kern, influencer and blogger at Crazy for Crust.



Caramel Chocolate Chip Cookie Bars

Yield: 24 bars | Prep Time: 30 minutes | Bake Time: 35 minutes

COOKIE BARS

- 1 cup unsalted butter, melted
- $\frac{2}{3}$ cup granulated sugar
- 1 cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups all-purpose flour
- 3 cups semi-sweet chocolate chips

FILLING

- 1 **Werther's® Original® Chewy Caramels** (10.8 ounce bag), unwrapped
- $\frac{1}{3}$ cup heavy whipping cream
- 1 tablespoon all-purpose flour



1. Preheat oven to 350°F. Line a 9x13-inch pan with foil and spray it with nonstick cooking spray.
2. Place melted butter in a large bowl. Add granulated and brown sugars and stir until the mixture is smooth. You can use a mixer if you prefer but it's easy to do by hand.
3. Stir in eggs and vanilla extract, then stir in baking soda and salt. Slowly mix in 3 cups flour and stir just until the batter is smooth and comes together. Stir in chocolate chips.
4. Press half the batter into the bottom of the prepared pan.
5. Place caramels and cream in a medium microwave-safe bowl. Heat on high power for 1 minute, then stir until the cream mixes into the melted caramels, heating in additional 30 second increments until caramel is melted and smooth. You can also do this in a medium saucepan over medium-low heat.
6. Stir remaining 1 tablespoon flour into the caramel. Pour caramel mixture over cookie dough in pan, leaving a small border around all the edges.
7. Break off pieces of the remaining dough and flatten between your hands. Lay on the top of caramel. Continue until the entire pan is covered, pressing the edges to seal them together. The cookie dough won't make a solid cover and a little of the caramel may peek through.
8. Bake for 30-35 minutes, or until the bars are light golden around the edges and on top. Cool completely before slicing.

**Werther's
Original**

For more fall baking ideas, visit werthers-original.us/en/recipes



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October

“As long as autumn lasts, I shall not
have hands, canvas, and colors enough
to paint the beautiful things I see.”

—Vincent van Gogh

PICKS OF the Patch

Tucked down a country road in the heart of Washington State's fertile Skagit Valley, Gordon Skagit Farms seems plucked from a storybook. Crates overflow with heirloom pumpkins in surreal colors, and sprawling displays showcase gorgeous gourds, warts and all. On an early-fall visit, we got to see the season's bounty up close—and learn about a family-run business on a serious roll.



PHOTOGRAPHS BY EIRIK JOHNSON
TEXT BY CHRISTINE CHITNIS



Wild Things

Smooth or bumpy; symmetrical or oblong; sunny yellow, hunter green, or shades in between—these 'Lunch Lady' gourds grow in seemingly endless variations. Whenever brothers Eddie and Todd Gordon plant seeds for this ornamental variety, they never quite know what they'll get. *Opposite:* Bins of 'Howden', a traditional orange carving pumpkin, await their short trip from field to farmstand.



Cool Palettes

Every morning from September to the end of October, workers pick a new batch of pumpkins by hand, so there's always a fresh selection. Blocky 'Queensland Blue' squashes and darker, rounder 'Jarrahdale' pumpkins are two of Eddie's favorite varieties.



Family Ties

Eddie Gordon holds a 'One Too Many' pumpkin, cheekily named for its resemblance to a blood-shot eye. He focuses on displays and marketing at the family's farm, while his brother, Todd, handles day-to-day production and the wholesale business; their goods are sold in stores throughout western Washington.

STROLLING THROUGH ROWS OF DUSKY-BLUE 'Jarrahdale' pumpkins, ombré towers of mahogany-orange 'Day-breaks', and clusters of blotchy 'Lunch Lady' gourds on a crisp fall day at Gordon Skagit Farms, it's easy to imagine one of the plump wares turning into Cinderella's stagecoach and rolling off through the fields. Located in Mount Vernon, Washington, about an hour north of Seattle, the 300-acre family farm specializing in heirloom pumpkins, gourds, and squashes brims with magical potential this time of year. "I love fall—the colors, scents, landscape, and folklore," says co-owner Eddie Gordon, whose grandparents bought the place in 1932 and whose parents grew a range of vegetables there. Today, he runs it with his older brother, Todd. One of his fondest childhood memories is of their mom, who still lives there at age 95, welcoming fall by pickling crab apples and baking pumpkin cake.

In 1969, Todd, an entrepreneurial teen, started selling classic carvers at a roadside stall. Back then, an ideal specimen was symmetrical and uniform in color: "When they were lined up in rows, they looked like basketballs," Eddie remembers with a laugh. The mini-business chugged along until 1994, when a friend mailed Eddie an article in *Living* about heirloom varieties. As he flipped through it, his mind raced. "There were all these different colors and shapes," he recalls. "I thought, *What else is out there?* That story started a revolution."

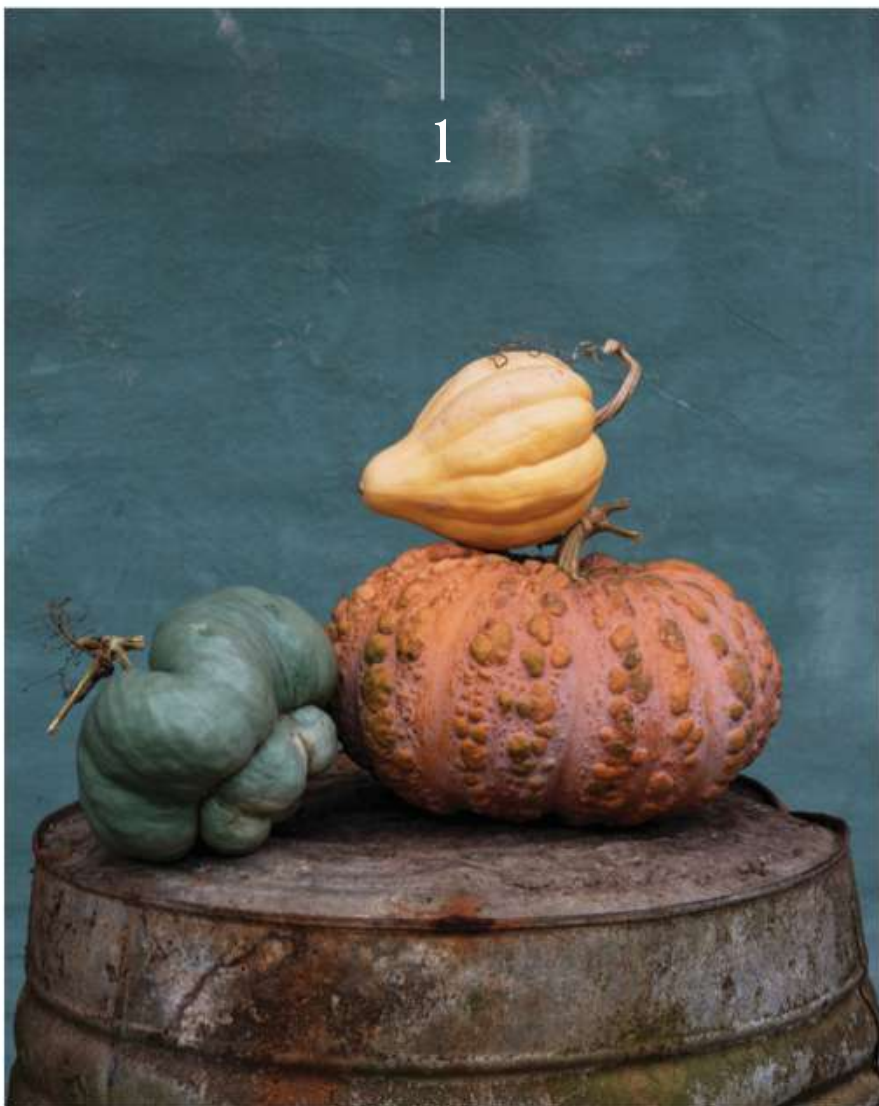
A year later, Eddie debuted his first heirloom offering—the scarlet 'Rouge Vif D'Etampes'. Only a few customers were interested, but tastes have evolved, and now people relish a kaleidoscope of specimens—the lumpier and bumpier, the better. For weeks each winter, over endless cups of coffee, he thumbs through seed catalogs, seeking the next star to add to his carefully cultivated roster—and he still gets a thrill every fall when he finds a unique specimen hiding under its leafy canopy.

That scrappy stand has expanded into a local institution. Each October, customers pack the parking lot to peruse thousands of pumpkins and gourds representing more than 110 cultivars. And Eddie feels the same pure joy he did as a kid. "I can still smell the earthiness of pumpkin and the heavenly spices," he says of his mom's cake from his childhood. "It takes me back to fall evenings with my family."



Barn Raisers

Built in the late 1800s, the structure is original to the property and believed to be Scandinavian in design. The shop there sells locally sourced products like pottery and pastries, as well as mums, apples, honey, pressed cider, and fermented foods. The property also has a corn maze and a U-pick pumpkin patch. To learn more, visit gordonskagitfarms.com.



Star Power

An ever-popular flat pumpkin, 'Daybreak' is known for its rich mahogany-orange hue. While this particular one is uniform in color, others can be mottled, with varying shades of green fading into orange. They can reach about 14 inches in diameter, and weigh 28 pounds on average.



Feel the Heat

Chile-spiked pozole is a transporting dish, even when it's simmered in your own kitchen. Here, we seared chicken legs, then submerged them in a bath of fiery anchos and guajillos and soothing hominy. Keep the drumsticks intact, shred the thigh meat and stir it in, and usher in the extras—tostadas and shredded cabbage, cilantro and limes—like you're doing a pop-up taco stand on a sunburnt Los Angeles sidewalk.

RED CHICKEN POZOLE

BLISS *in* *a* BOWL



**CREAMY
LENTIL STEW**

For all the
recipes in this story,
see page 102.

Make It Your Own

You can top this vegetarian stew with a poached egg, chopped green pistachios and scallions, or cilantro and a comet of plain yogurt and extra-virgin olive oil.

Let Legumes Rule

Give lentil soup a refreshing twist with red, pink, or yellow pods. Start with mirepoix; add aromatics (garlic, ginger, thyme, cinnamon, and so on) and then tomatoes, lentils, and vegetable broth or water.

After a simmer, blend a third of the stew and pour it back in, with a cup of coconut milk for a creamy kick—and be sure to garnish with something exciting.

WHETHER IT'S COLORFUL ENAMELED CAST IRON OR A HAND-ME-DOWN COWBOY KETTLE, YOUR LARGEST POT IS A PLACE TO MAKE WARM MEMORIES AND DELICIOUS MEALS. FALL IS THE PERFECT TIME TO STIR SOMETHING UP. THESE SOUPS AND STEWS—FROM VIBRANT AND VEGAN TO RICH AND MEATY—WILL WARD OFF AUTUMN'S CHILL, AND SATISFY THE SOUL.

PHOTOGRAPHS BY CHRISTOPHER TESTANI | TEXT BY AMY SCATTERGOOD | RECIPES BY GREG LOFTS



BEEF,
PUMPKIN &
SHIITAKE SOUP



Make It Your Own
Inexpensive marrow- and collagen-rich cuts like beef chuck, neck bones, and shin bones are ideal in this elixir. You can pick them out, shred the meat, and add it back before dining.

Say It Clearly

This deceptively simple recipe has flashes of beef pho, oxtail daube, and oxtail soups from the Caribbean. Cook it as a butcher and gardener would, using every bit wisely and building serious flavor as you go. First, simmer beef, pumpkin peels, mushroom stems, and a thick cabbage leaf into a stock. When the meat is fork-tender, add the rest of the vegetables, plus fresh basil and a splash of fish sauce. Forget that last part at your peril: It's umami in a bottle.

NORMANDY-STYLE
PORK STEW

Dabble in French

The pairing of pork and apples is fall magic of the highest order.

So imagine a marriage of pork, shallots, and hard cider—pot roast by way of the Basque region.

The key elements are an inexpensive pork shoulder and dry European-style cider (such as Stella Artois).

Now put on your toque and braise the meat, render some bacon, swirl a little roux. And please, oh please, add the vegetables to the pot midway, so they don't collapse into mush. Before serving, drop in a handful of chopped tarragon or parsley and stir in dollops of crème fraîche and Dijon mustard.



Martha Stewart
Collection
enameled-cast-iron
round Dutch oven,
4 qt., in White, \$160,
[macys.com](https://www.macys.com).

FISH-SOUP
AVGOLEMONO

Swim the Seas

Ah, avgolemono—the velvety egg-lemon-rice soup that threads its way from the Sephardic diaspora through Greece, Arabia, Italy, Turkey, the Balkans, and the YouTube Food Channel to your table. For a classic fish version, you steam and debone a whole halibut or cod; we start with fish stock and stir in chunks of fillets. Meanwhile, whir the eggs, lemon, and (here’s a secret) some of the rice into a froth, then combine. And if you have leftovers, you have tomorrow’s breakfast (one word: *congee*).

**CORN,
WATERCRESS &
POTATO SOUP**

Make It Your Own

A few tasty subs: If you don't have watercress, try another peppery green, like arugula. No cider vinegar? Add a pour of white balsamic or a hard squeeze of citrus.

Taste the Garden

This vegan soup shines as a fresh lunch alfresco, cold gazpacho shots at a cocktail party, or a healthy dinner with a hunk of good bread.

Begin by shucking and stripping corncobs and tossing them into a pot along with the husks and silks, three leek tops, water, and peppercorns for a fast stock. Sauté aromatics, put in potatoes and corn, drop in a late handful of greenery, and add a final dash of miso and cider vinegar for depth. Then blend it like a milkshake, and roll in the green.



show of HANDS

For a delightfully dismembered display, slice the bases off hollow papier-mâché hand forms with a craft knife and paint them a ghostly shade. Then slip the top and bottom of each “wrist” into a Command cord clip, place the adhesive on the side of the hooks rather than the back, and attach them to the wall. At a party, this makes a gripping backdrop for “spirit photos.” Set your phone camera’s exposure time to 10 seconds and have the subject slowly lean forward and out of the frame as you snap the picture.

THE DETAILS: Papier-mâché hands, \$9 each, orangewireart.ca. **Apple Barrel acrylic paint**, in White, \$4 for 2 oz., **Etista life-size black feathered crow**, \$30; and **3M Command clear cord clips**, \$10 for 13, amazon.com.

fantastic BEAST

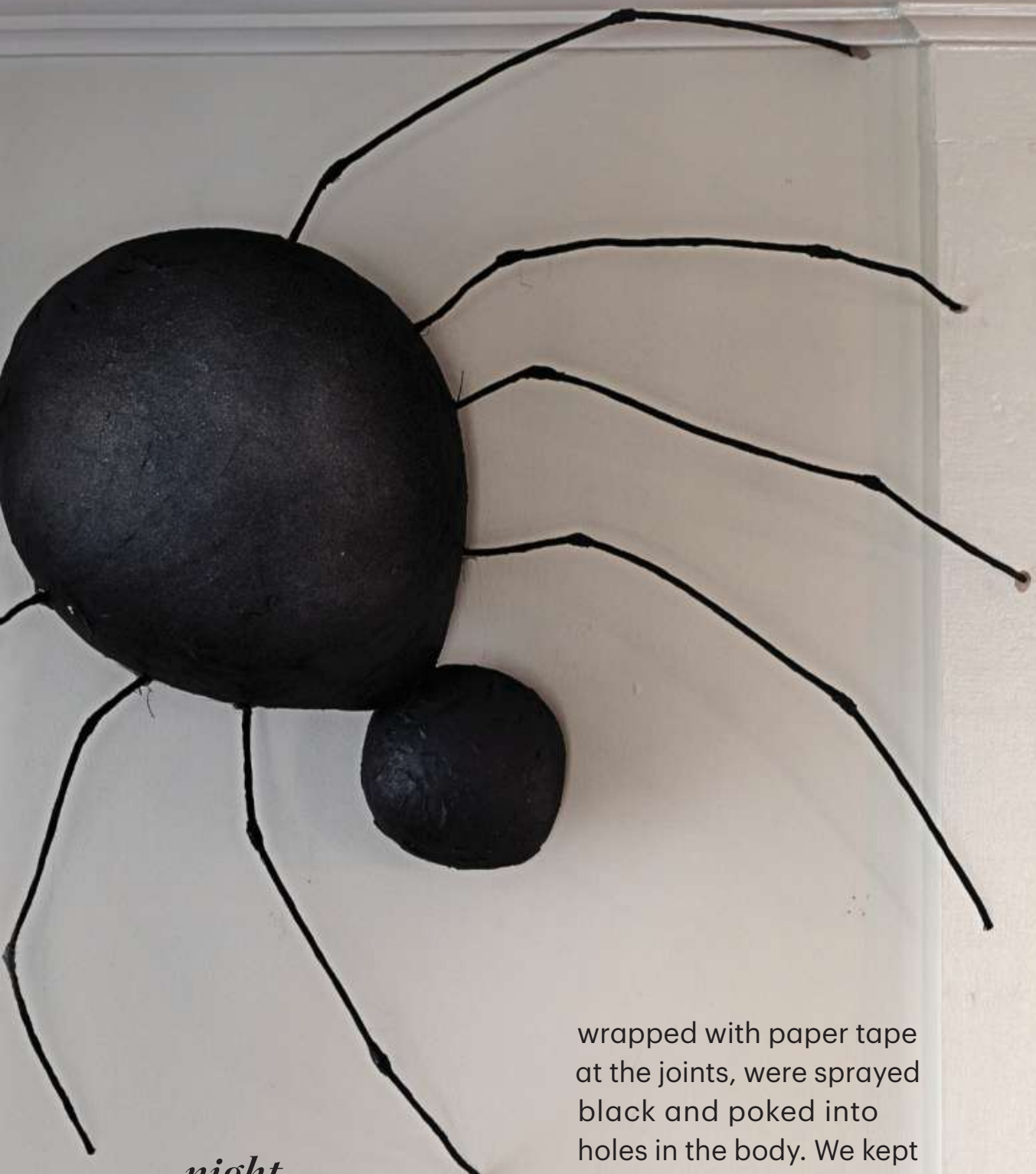
A big, bad wolf can blow your house down—or blow up your décor. If you're artsy, draw his silhouette on black poster board, cut it out with a utility knife, and tape it inside a window. Or simply use our template: Download it (and the rest of his den mates on our cover) at marthastewart.com/wolftemplates, have your local copier print it on a 36-by-60-inch sheet of paper, and follow our how-to on page 105. Post-Halloween, store it flat so you can unleash it again next fall.



Pulp Fiction

SOME IDEAS LOOK GOOD ON PAPER. BUT THE HALLOWEEN DECORATIONS ON THESE PAGES TURN THAT HUMBLE MEDIUM—FROM YESTERDAY'S FRONT PAGE TO CRAFTERS' CREPE—INTO SINISTER, SPINE-TINGLING SCENES. GREET VISITORS WITH A HOWLING HELLHOUND, GRAB THEIR ATTENTION WITH AN OTHERWORLDLY WALL DISPLAY, OR GO GOTH AT DINNER. YOUR PLACE WILL BE THE TALK OF THE BLOCK.

PHOTOGRAPHS BY FRANK FRANCES | TEXT BY ELENI N. GAGE | CREATED BY NAOMI DEMAÑANA



night CRAWLERS

The very scary spiders climbed up (and down) the living-room wall. For these eight-legged invaders' bodies, we inflated two different-size balloons and covered them in papier-mâché, then glued the parts together and spray-painted them black. For legs, eight lengths of floral wire, bent and

wrapped with paper tape at the joints, were sprayed black and poked into holes in the body. We kept our arachnids monotone, cut holes in the abdomens, and mounted them with Command hooks. But you can up the fear factor by painting on the red markings of black widows, or suspending them in a dark corner or hallway. *Gotcha!* For the how-to, see page 105.



THE DETAILS: Bendable wire stems, 16", \$7 for 20, drieddecor.com. Opposite: Papier-mâché mask, \$5.25; and life-size papier-mâché skull, \$6.25, factorydirectcraft.com.





masters of DISGUISE

No need to toil and trouble over a last-minute getup. Throw on dark duds, trick out a store-bought papier-mâché mask, and *shazam*: You're creepy and kooky, mysterious and spooky. The masks are so affordable, you can buy a few to customize—cut a triangle out

of one and glue it onto a second as a beak before painting it all black. Just as eerily easy? Cut the front half off a decorative skull. For a macabre-chic touch, ditch the mask elastic and thread black ribbon through each side to tie it on. Set out a bunch for guests at a party, then walk around asking, “Who was that masked . . . man?”

desperate
HOUSEWIFE

The home's previous owner? She was the type who'd keep her kitchen clean, or die trying. Tell that to guests who startle at the sight of a ghoul floating above a steaming sink of dirty dishes. It's really a pot of dry ice, and "she" is a coat hanger stuck inside a papier-mâché skull, tricked out with skeleton arms, wrapped in crepe paper, and hung with fishing line from the ceiling. (But we'll never tell.) For the haunting how-to, see page 105.





creeping VINE

Between the slithery rubber snake, black tapers, and brainy-looking cheese, this tabletop is the last word in evil elegance. But the truly terrifying part is the vicious vine, sprouting leaves that resemble black hearts (they're modeled on slightly toxic English ivy). To make it, cut hearts out of black paper, hot-glue them to floral wire wrapped in black floral tape, and wind it along the table to ensnare unsuspecting diners. For the full how-to, see page 106.

THE DETAILS: Ruspepa black kraft-paper roll, \$19; and Bright Creations Floral flower-wire stems, \$14 for 240, amazon.com. Floral stem tape, in Black, \$1.50, papermart.com. Opposite: Life-size papier-mâché skull, \$6; and white crepe-paper sheet, \$1.25, factorydirectcraft.com. Giftower life-size skeleton arms, \$17 a pair, amazon.com.



BETTING *on the* FARM

Open Invitation

The Eatons love hosting friends for weekends at their 14-room 1820 farmhouse. Like the rest of the place, the formal entry is a mix of old and new. The staircase, light fixture, and front doors with cast-iron decorative screens are all original. The family added French pocket doors leading to the library, and an antique Persian runner from Reservoir, a retail showroom within the design firm Hendricks Churchill.



When a New York City artist and her family stumbled upon a 200-year-old farmhouse in Sharon, Connecticut, their real estate agent warned them to steer clear of the timeworn (to put it mildly) property. But intrigued by its solid bones and original details, they launched into a gut reno to preserve the place's character and forge something entirely new: a cool, comfortable retreat.

PHOTOGRAPHS BY CHRIS MOTTALINI | TEXT BY RIMA SUQI

THE FIRST TIME Purdy Eaton visited Sharon, Connecticut, she'd come to see a friend—on what turned out to be “a brutally cold February weekend,” she says. Despite the weather, Purdy, an artist whose work is shown in galleries across the country, was smitten with the town of about 2,700, situated just east of the New York border. To her, Sharon offered “all the good things of a small town—friendly people and access to nature,” plus an easy commute from New York City, where she and her husband, Josh, who runs an investment firm, live in a Tribeca apartment with their children, Sawyer, 14, and Huxley, 11. By the weekend's end, she'd decided to book a place in town for the summer.

A few weeks into their rental—an idyllic time the family spent swimming at Mudge Pond and hiking—she noticed an intriguing house for sale. An 1820s center-hall Colonial, it came with several outbuildings and 50 acres of land. The catch? It had been vacant for years and fallen into such disrepair that the real estate agent was reluctant to show it. The basement was overrun with mold and puddles, a wall was painted with a mural of what looked like ghosts, the brickwork on the chimney's exterior was unstable, and a family of mice had moved in and gotten very comfortable. “It would be a really big project,” the agent said.

What she didn't know was that both Purdy and Josh had grown up on farms—she in Indiana, he in Washington State. They were drawn to the stirring landscape, the house's beautiful floors and moldings, and the fact that it was a five-minute drive to the center of town. As far as they were concerned, it would be an ideal second home where their kids could run freely and everyone could unwind.

Still, the realtor insisted they meet with Rafe Churchill of Hendricks Churchill, a local architecture-and-interior-design firm, before making an offer. She knew he could identify any deal-breakers—he had experience working on old homes, often with his brother Seth, who owns a custom building company; and his wife, Heide Hendricks, who does the interiors.

Seeing past the wear and tear, the team embarked on a top-to-bottom renovation, pulling off the ornate shutters, rebuilding the chimney, raising the kitchen ceiling, and adding a side entrance and interior French doors. Despite the fact that almost every change required approval from the local historic commission, the job took less than a year.

In that time, Purdy says, “Rafe created a home for today without destroying its original character.” She did the same inside, merging inherited pieces with finds from Etsy, eBay, and antiques shops, and making life easier with up-to-date kitchen appliances. All along, she says, her family felt obliged to “honor the history of the house, while we leave our little mark.” In return, the home shaped her, inspiring pieces about “the interaction between humans and nature, the idea of stopping to take in the environment. That's what this house has given us,” she says. “An expanded moment in a sliver of time.”





Rewriting History

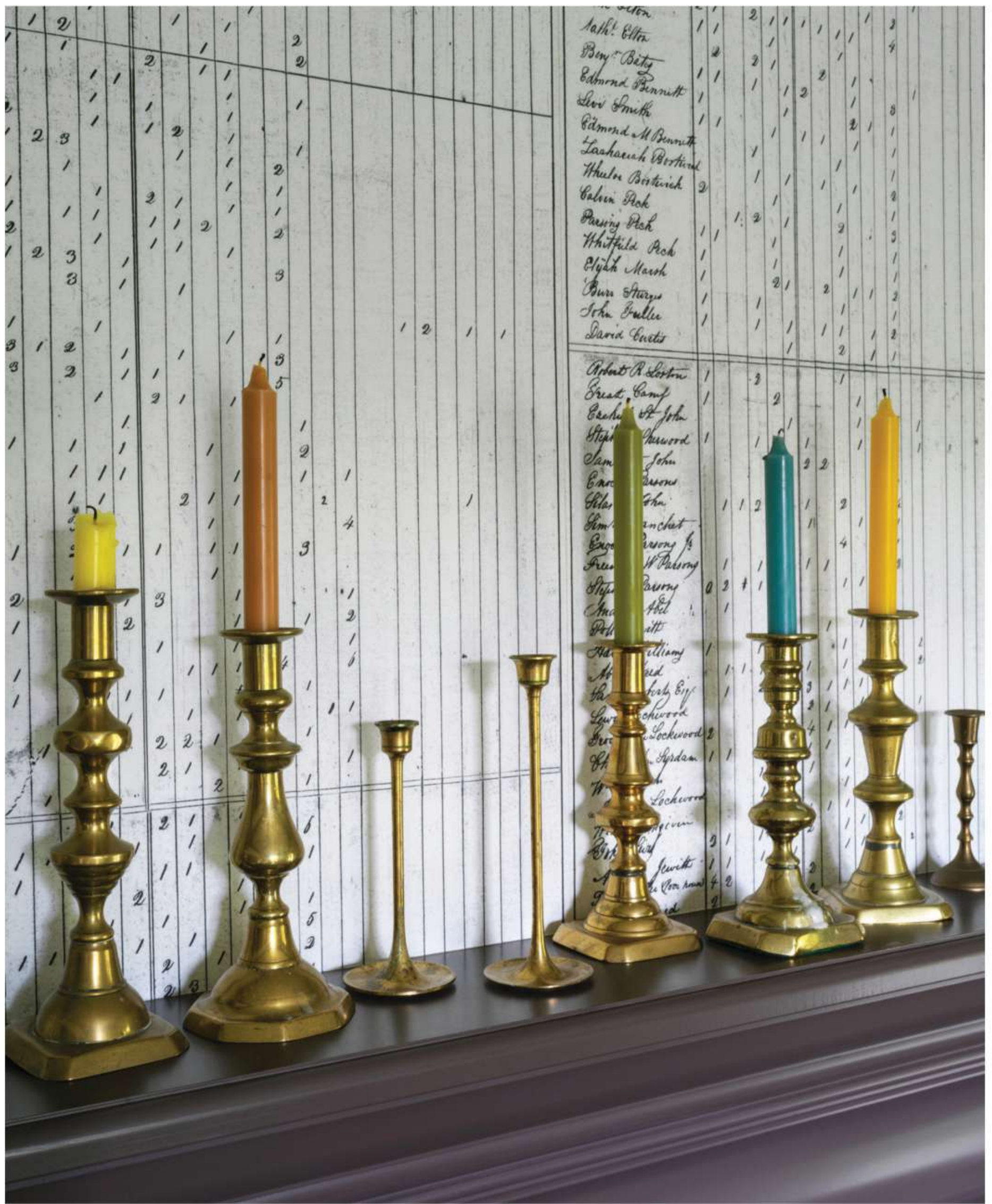
Left: Purdy gathered vintage dining chairs from various sources, including antiques stores in the area.

She chose similar ladder-backed, rush-seat styles and painted them black for a cohesive look. The Moooi light fixture above the table mimics the glow of the fireflies that dot the landscape at night. **Below:** Purdy designed the dining-room wallpaper from census documents from 1820, the year the home was built. “This house exists because of the names on that paper,” she explains. The collection of brass candlesticks once belonged to Josh’s parents and grandparents. A mix of colored tapers adds an eclectic touch.



Priority Seating

Above, left: The Eatons lounge in their backyard on mahogany Adirondack chairs handcrafted by their builder, Seth Churchill, who also made the table in the dining room (above). **Left:** In the kitchen, stools by Eric Buck pull up to the counter, which is lit from above by Workstead pendants. The custom cabinets were painted in Farrow & Ball Purbeck Stone; the island itself is a darker shade: Farrow & Ball Mole’s Breath. Says Rafe Churchill, “We wanted it to stand out as a piece of furniture on its own.”





Cheep Thrill

Above: Purdy's art studio was once a chicken coop. She spruced up the interior walls with Benjamin Moore Capital White, and the floor with Benjamin Moore Sweat-shirt Grey, "a color I've used in every studio I've ever had," she says. Her mother-in-law, also an artist, designed the art table, made by Seth Churchill, and the peg system on one wall, where Purdy hangs canvases to test colors. **Left:** On the studio's exterior, a bright-red Yard light by Basalite Company pops against planks clad in Benjamin Moore Prescott Navy.



Character Study

A color-saturated sofa from Montage Antiques, in Millerton, New York, anchors the library, and Benjamin Moore Bella Blue paint covers almost every surface. The bold hues are echoed in the Jim Thompson No. 9 drapery fabric and the historic Morris & Co. fabric wrapped around a custom-designed ottoman by Heide Hendricks. It's an immersive setting for reading and relaxing, and for the Eatons' daughter, Sawyer, to practice guitar; she likes to sit on the ottoman as she plays.



Tuft Love

Purdy and Josh's bedroom features a Cobble Hill king-size bed and Atelier de Troupe sconces. They chose the wallpaper, by Trove, because "it has an old feel yet is super-modern," says Purdy. "Circular floral wallpaper is a historic pattern, but this looks like a photogram, with a light-exposed imprint of the flowers, which makes it seem more like contemporary art." Hendricks, who collaborated with Purdy on the interiors, sourced the bedding from Rough Linen, and mixed in a Saint Frank lumbar pillow and custom shams sewn from Rebecca Atwood fabric.



Clean Lines

Above: The kids' jack-and-jill bathroom has a sink and faucet from Waterworks and whimsical Flavor Paper wallpaper filled with bats and Venus flytraps. "These are city kids, so they needed a little edge," jokes Purdy. White penny tiles from Complete Tile cover the floor, with red ones providing a dash of color; Waterworks tiles line the walls. **Right:** In the guest suite, where multiple coats of Farrow & Ball Cornforth White gloss up the floor, a Shaker-style bed from the Country Bed Store is flanked by side tables from Hammertown Barn, a shop in neighboring Pine Plains, New York.





MORNING MUSE

Light streams through organically shaped “islands” of ornamental grasses, perennials, shrubs, and slender birch trees on the Malt family’s property. To create them, Boston-based landscape architect Peter White packed in no fewer than 25 plants of each variety for an abundant effect. He used the existing lawn between them to create wide pathways that invite strolling.

FIELDS OF GOLD

At their New Hampshire home set between two mountain ranges, a couple dreamed of a yard that would rise to meet its majestic surroundings. With the help of a talented landscape architect, they replaced large swaths of lawn with meadows of flowing grasses and lush, pollinator-attracting perennials. Now, every view is spellbinding.

PHOTOGRAPHS BY CLAIRE TAKACS | TEXT BY TOVAH MARTIN



NO MATTER WHICH DOOR of her weekend home Sharon Malt slips out of, she encounters an epic view. From the back, morning coffee in hand, she often sees fog lifting from a distant valley as the sun scales Pack Monadnock Mountain to the east. In the evening, when she and her husband, Brad, sip wine in the front courtyard, they bask in the sky's glow as the sun sinks over Mount Monadnock to the west. When the Boston couple purchased the place in Peterborough, New Hampshire, in 1989, the spectacular views were the main draw. Ten years in, they decided to bring some of that dramatic beauty to their own yard.

The pair had spent their first three years there clearing the 64-acre property of invasive plants. After that, their kids played on the open lawns, and the family spent hours hiking nearby trails. But then, on a trip to the Midwest with the Garden Club of America, Sharon fell in love with the prairie landscapes at the Chicago Botanic Garden and came home with a new vision: a big, breezy meadow.

In 2000, she hired landscape architect Peter White of Zen Associates, in Boston, to “capture the spirit of that habitat,” she says of the fields teeming with tall grasses and flowers she saw on that trip. To create a lush expanse, White plotted out swaths of ornamental grasses such as switchgrass and inland sea oats, and mixed in tough perennials that wouldn't be squeezed out by them, like low-growing nepeta, mid-size Russian sage, and native echinacea. (The multilayered plantings also ensure that every blade and sprig gets enough light to thrive without competition.) He then established peastone walkways ranging from three to six feet wide to wind through the landscape. “We came up with a big garden that encourages immersion,” White says. “The paths all lead somewhere, but never directly. It's meant for meandering.” The design gives the family a front-row seat to their local ecosystem, as well: the insects and animals that share the meadow. “You feel the wind through the grasses and listen to the birds,” says Sharon.

Finally, the Malts tackled the backyard.



White filled the sloping area, once punctuated by scrubby trees, with grassy “islands” mixed with native shrubs, such as blueberry, summer-sweet clethra, nine-bark, spirea, and viburnum; then he separated the beds with extensive mowed pathways leading to man-made ponds that hold water runoff. The family expanded a back terrace, adding a fireplace and a grape-covered pergola to frame those magical morning rays.

The gardens continue to engage and enchant the Malts. They always loved to look at nature, but today they relish their active role in cultivating it and creating homes for all kinds of living things. “Before, this place was just a lawn,” Sharon says. “Now it's so much more.”

HAPPY HABITAT

“When we arrive here from the city, we roll down the windows and feel the freshness,” says Sharon. “Inhaling the scents of nature—it’s often sensory overload.” The home’s front meadow brims with tall *Calamagrostis x acutiflora* ‘Karl Foerster’ grass and perennials like the ones shown opposite (from left): *Echinacea* ‘White Swan’, *Sedum telephium* ‘Emperor’s Wave’, and *Perovskia atriplicifolia*, all of which are a haven for pollinators. In autumn, the meadow turns golden, and the seed heads provide a feast for birds. The Malts cut back the ornamental grasses every winter.



A scenic landscape photograph featuring a stone wall in the foreground, tall grasses with white seed heads in the middle ground, and a dense forest of evergreen and deciduous trees in the background. A large, flat granite stone is positioned in the lower right foreground. The sky is a pale, hazy blue.

SCENE SETTER

To add a firepit outside a guest cottage they built, the Malts cleared a rare patch of level ground and constructed a stone wall to define the gathering spot. Then Brad went with White to shop for a long, flat granite stone to use as a viewing bench. On chilly fall afternoons, the Malts light a fire and bundle up to admire Mount Monadnock in the distance.



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GOOD THINGS

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Jalapeño-Popper Dip

- 4 jalapeños (5 ounces)
- 8 ounces cream cheese, room temperature
- ½ cup sour cream
- 1 cup shredded mild cheddar (4 ounces)
- 1 jar (4 ounces) pimientos, drained
- 1½ teaspoons kosher salt (we use Diamond Crystal)
- ½ teaspoon garlic powder
- ½ cup panko breadcrumbs
- ¼ cup chopped fresh parsley
- 1 tablespoon extra-virgin olive oil

Sweet-potato chips and crudités, such as carrots, celery sticks, blanched cauliflower florets, and cucumber spears

1. Preheat broiler with rack 6 inches from heating element. Place jalapeños on a rimmed baking sheet. Broil, flipping once, until charred all over, 6 to 8

minutes. Transfer to a bowl, cover, and let stand 10 minutes. Remove and discard skins, stems, and seeds from chiles; transfer to a food processor with cream cheese, sour cream, cheddar, pimientos, salt, and garlic powder. Purée until smooth; pour into a 1-quart ovenproof baking dish.

2. Switch oven to 375°. Combine panko, parsley, and oil; sprinkle over dip. Bake until golden and warmed through, 15 to 20 minutes. Serve immediately with chips and crudités.

ACTIVE TIME: 15 MIN. | TOTAL TIME: 45 MIN.
SERVES: 6 TO 8



Devil's Inferno Cake

The cake, buttercream, and flames can all be made a day in advance and kept covered at room temperature. The buttercream can also be refrigerated for up to three days, or frozen for up to three months (bring to room temperature and beat again for a minute or two before using).

CAKE

- 3 sticks unsalted butter, softened, plus more for pans

- 1 cup boiling water
- ¾ cup Dutch-process cocoa powder
- 4 ounces bittersweet chocolate, chopped (¾ cup)
- 3½ cups unbleached all-purpose flour
- 1 teaspoon baking powder
- ¾ teaspoon baking soda
- 1½ teaspoons kosher salt (we use Diamond Crystal)
- 2 cups packed light-brown sugar
- 4 large eggs, room temperature
- 2 teaspoons pure vanilla extract
- 1 cup sour cream

BUTTERCREAM

- 1¼ cups granulated sugar
- 5 large egg whites
- 3 sticks unsalted butter, room temperature
- 9 ounces bittersweet chocolate, melted and cooled

FLAMES

- 1 cup granulated sugar
- Yellow and red gel-paste food coloring

GANACHE

- 4 ounces semisweet chocolate, chopped (¾ cup)
- Pinch of kosher salt (we use Diamond Crystal)
- ½ cup heavy cream

1. **Cake:** Preheat oven to 325°. Butter two 9-inch round cake pans. Line bottoms with parchment rounds; butter parchment. Combine boiling water, cocoa, and chocolate in a bowl; stir until chocolate has melted. Let cool 10 minutes. Meanwhile, in another

bowl, whisk together flour, baking powder, baking soda, and salt.

2. Beat butter with brown sugar on medium-high speed until light and creamy, 2 to 3 minutes. Beat in eggs, one at a time, blending well after each addition. Beat in vanilla, then chocolate mixture to combine. Reduce speed to low; beat in flour mixture in two additions, alternating with sour cream, until just combined.

3. Divide batter evenly between prepared pans, smoothing tops with an offset spatula. Bake until a tester inserted into centers comes out clean, 35 to 40 minutes. Let cakes cool in pans on a wire rack 20 minutes. Turn out cakes and place on rack, top-sides up; let cool completely. With a serrated knife, trim tops of cakes so they are level.

4. **Buttercream:** In the bowl of a mixer, whisk together granulated sugar and egg whites. Place over (but not in) a pot of simmering water; continue whisking constantly until sugar has completely dissolved and mixture is warm, 2 to 3 minutes. Place bowl in mixer fitted with the whisk attachment and beat on high speed until thick, glossy, and cool, 8 to 10 minutes.

5. Switch to paddle attachment. Beat in butter, 2 tablespoons at a time, on medium-high speed until combined. Beat in chocolate. Reduce speed to low and continue beating until air bubbles are gone, 1 to 2 minutes more.

6. **Flames:** Line several baking sheets with parchment. In a

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small saucepan, combine granulated sugar and $\frac{1}{4}$ cup water over medium-high heat, stirring until sugar has dissolved. Bring to a boil and cook, swirling pan occasionally, until mixture registers 300° to 310° (hard-crack stage) on a candy thermometer, 6 to 8 minutes. Swirl in a drop or two of yellow food coloring, then pour syrup into a glass measuring cup. Working quickly, pour lengths of syrup (each between 1 and 3 inches long) onto prepared sheets, dragging the tip of a knife through in random places to create flame shapes. If desired, add a drop of red food coloring to the last few tablespoons of syrup to create redder flames. Let stand until hardened, about 5 minutes.

7. Place one cake layer on a stand, trimmed-side up, and spread $1\frac{1}{2}$ cups buttercream evenly over surface. Top with remaining cake layer, trimmed-side down. Spread a thin layer of buttercream over top and sides. Refrigerate until firm, about 30 minutes (this ensures a crumb-free finish). Spread remaining frosting evenly over top and sides of cake, keeping top as flat and level as possible.

8. Ganache: Place chocolate in a small heatproof bowl; add salt. Bring cream just to a boil over medium-high heat. Pour over chocolate. Let stand 10 minutes, then whisk until smooth and shiny. Let cool a few minutes. Pour half of warm ganache over center of cake, then slowly but steadily pour remaining ganache around edges, allowing it to drip down sides. Refrigerate until set, about 1 hour. (At this point, cake can be refrigerated up to 1 day; bring to room temperature before serving.)

9. To decorate, press candy flames into top of cake, arranging lighter flames toward back and darker flames toward front.

ACTIVE TIME: 1 HR. 5 MIN. | **TOTAL TIME:** 3 HR. 30 MIN., PLUS COOLING | **SERVES:** 10 TO 12

LABOR OF LOVE

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Fresh Fettuccine

These recipes are adapted from *Pasta*, by Missy Robbins and Talia Baiocchi (Ten Speed Press).

“00” flour and semolina flour, for dusting

Egg Dough (recipe follows)

1. Lightly dust a wooden work surface with “00” flour. Line a baking sheet with parchment; lightly dust with semolina.

2. Lay your sheet(s) of dough on a work surface. Use a knife to cut 18-inch-long sheets, removing scraps from unclean edges (save them for soup). Cover with plastic wrap or a kitchen towel.

3. Place a fettuccine cutter on your hand-cranked pasta machine (such as Imperia) or KitchenAid. (If you don’t have a cutter attachment, or prefer to hand-cut, fold one pasta sheet in half and then in thirds, until you end up with a small packet, about $4\frac{1}{2}$ by 6 inches. Position packet horizontally with longer side parallel to you. Trim and discard any uneven edges. Beginning at left or right edge of your packet, move inward and cut $\frac{1}{4}$ -inch-wide strips; skip step 4.)

4. Holding one end of a pasta sheet with your nondominant hand, gently feed opposite end into cutter and begin cranking with your dominant hand. Keep sheet nearly perpendicular to machine as you crank. As pasta moves through machine, move your nondominant hand under cutter to catch it. (If you are using a KitchenAid, feed with one hand and catch with the other.)

5. Generously dust strands of fettuccine with “00” flour and gently shake to separate. Curl batch into a nest and place it on prepared baking sheet. Repeat with remaining pasta sheets. Let dry 20 to 30 minutes at room temperature. If not using right away, cover sheet with plastic wrap and refrigerate up to 24 hours.

Egg Dough

500 grams “00” flour ($4\frac{1}{3}$ cups), plus more for kneading

454 grams large egg yolks (24 to 26)

1. Place flour on a wooden work surface, and create a barricade with a center sanctuary for your yolks that is 5 to 6 inches in diameter but not more. (If you create too much space, your barricade won’t be strong enough to hold the yolks as you begin to incorporate the flour.) To avoid any additional risk to your barricade, mix, but do not beat, your yolks before adding them to well. Kick off by adding half of yolks to well and use a fork to incorporate inner layer of flour, stirring in a continuous motion around circumference to combine. Continue adding the rest of yolks, incorporating flour as you go. If you bust through your barricade, not to worry. Use a bench scraper to catch egg mixture and fold it back into flour, doing this at every edge until you have a mixture that is thick enough to contain itself.

2. Knead: The dough will be sticky at first, so as you work it, continue to remove dough that clings to your hands and return it to the mass. The dough will begin to firm up as the gluten is activated by kneading, but if it feels a touch too dry and is not integrating (this can happen when the environment is drier, such as during the winter or when you’re working in an arid climate), add about 1 tablespoon room-temperature water to loosen. Fold dough in on itself, pressing down and away from your body with the heel of your dominant hand. (You can hold the edge of the dough closest to you

with your other hand to keep it in place as you stretch it away from you.) Rotate 180 degrees, fold, and press again. Repeat this rotating, folding, and pressing motion until dough is smooth and relatively firm to the touch, 8 to 10 minutes. Use bench scraper to clean off any pieces of dough that clump and stick as you’re kneading. Lightly dust board with flour if needed; be careful not to add too much, as it will dry out the dough. When properly kneaded, dough’s texture should resemble that of Play-Doh, and it should spring back just slightly when poked. Cover with plastic wrap and set aside at least 30 minutes. (This allows it to become more pliable.) If you’re not forming pasta until the evening or the next day, place dough in refrigerator and remove 20 minutes before you plan to roll it out, so it returns to room temperature. Use within 24 hours.

3. Roll and sheet: These instructions assume that you’re using a manual sheeter (such as Imperia). If you’re working with the KitchenAid attachment or another motorized sheeter, more power to you. It will undoubtedly make your life easier, and the instructions that follow will be more detailed than necessary, though they will still apply. I do recommend, however, starting with a manual sheeter, as it will help you learn to make decisions based on feel rather than prescription. To start, cut your dough into quarters so you’re working with smaller, more manageable pieces. Begin with one piece and cover remaining pieces with plastic wrap. Dust board and rolling pin with a bit of flour. Roll dough out to an oval, $\frac{1}{4}$ to $\frac{1}{2}$ inch thick and about 8 inches long. (You want it to be thin enough to fit through the sheeter’s widest setting, but not so wide that it doesn’t have room to expand widthwise as it’s fed through.)

4. Feed dough through once, cranking with your dominant hand while you very gently lead it through with your nondominant hand. Then fold dough into thirds by bringing one end to middle and

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then other end over top, as if folding a business letter. Lightly press on top to seal, then feed one narrow end of dough through sheeter again. (What you're doing at this point is essentially kneading the dough and making sure there is no extra air in it.) Repeat fold-and-feed at least three times, until dough is smooth and uniform.

5. Decrease setting on your sheeter (to 5 on the Imperia, or 2 on the KitchenAid) and feed dough through again. At this point, the sheet will be long enough to be a bit unwieldy to work with. You can return it to your floured board, cut it in half, and work with only one length at a time, covering length(s) not in use with a kitchen towel or plastic wrap. As the sheet becomes longer and thinner, you will need to handle it with more care. Continue passing sheet through roller and decreasing the setting in this way until it has been passed through at number 6 on the Kitchen Aid (passed through one time) or down to 2 on Imperia (passed through twice). As you work, your sheet may become tacky and require a light dusting of flour; be careful not to add too much, or you'll end up with a sheet that's too dry. Lightly dust with flour and transfer to a parchment-lined sheet tray, layering parchment between each sheet to ensure they do not stick together. Cover with plastic wrap or a kitchen towel and repeat process until you have sheeted your full batch of dough.

MAKES: ABOUT 2 POUNDS

BLISS IN A BOWL

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Red Chicken Pozole

- 4 whole chicken legs, split, or 4 thighs and 4 drumsticks (2½ pounds)
- Kosher salt and freshly ground pepper

3 tablespoons vegetable oil

- 1 large white onion, quartered lengthwise and peeled (stem end intact)

- 1 quart low-sodium chicken broth

- 3 dried guajillo chiles, stems and seeds removed

- 1 dried ancho chile, stem and seeds removed

- 1 fresh jalapeño or serrano chile, stem removed (ribs and seeds removed for less heat, if desired)

- 3 cloves garlic, peeled

- 1 teaspoon dried oregano

- ⅓ cup packed fresh cilantro sprigs, plus more for serving

- ½ teaspoon cumin seeds

- 2 tablespoons fresh lime juice, plus wedges for serving

- 1 can (29 ounces) hominy, drained

Sliced radishes, shredded cabbage, and tostadas or tortilla chips, for serving (optional)

1. Season chicken with salt and pepper. Heat 2 tablespoons oil in a pot over medium-high. Add chicken, skin-sides down, and cook, flipping once, until browned all over, 7 to 9 minutes (do not crowd pan; brown in batches if necessary). Add 2 onion wedges, broth, and 3 cups water. Bring to a boil, then reduce heat to medium and cook at a bare simmer (small bubbles sporadically emerging at surface) until chicken is just cooked through, 20 to 25 minutes. Transfer chicken to a plate. Strain broth and return to pot.

2. Meanwhile, heat a heavy skillet (preferably cast iron) over medium-high. Add dried chiles and cook, turning a few times, until blistered in places and fragrant, 1 to 2 minutes. Transfer to a bowl and add enough hot tap water to cover; let stand 10 minutes. Meanwhile, add remaining 1 tablespoon oil to skillet. Add 1 onion wedge, jalapeño, and garlic; cook, turning a few times, until golden brown in places and beginning to soften, 7 to 9 minutes. Transfer mixture to a blender (do not wipe skillet clean), along with reconstituted dried chiles and ½ cup soaking liquid, oregano, cilantro, cumin, lime juice, and 1 teaspoon salt. Purée until smooth. Return

mixture to skillet and simmer over medium heat, stirring occasionally, until reduced and darkened slightly, 8 to 10 minutes.

3. Remove and discard skin and bones from chicken; shred meat into bite-size pieces (leave drumsticks whole, if desired). Return chicken to pot with puréed-chile mixture and hominy. Simmer, stirring occasionally, 15 minutes. Season to taste. Chop remaining onion wedge and serve soup with onion, radishes, cabbage, tostadas, cilantro, and lime wedges.

ACTIVE TIME: 50 MIN. | **TOTAL TIME:** 1 HR. 35 MIN. | **SERVES:** 4

Creamy Lentil Stew

To make this recipe vegan, replace the butter with coconut oil or olive oil.

- 3 tablespoons unsalted butter

- 1 medium yellow onion, chopped

- 2 carrots, peeled and cut into a ¼-inch dice

- 2 celery stalks, peeled and cut into a ¼-inch dice

- 1 tablespoon minced garlic (from 3 cloves)

- 1 tablespoon minced fresh ginger (from a 1-inch piece)

- 3 thyme sprigs

- 1 tablespoon curry powder, such as Madras

- ½ teaspoon ground cinnamon

- ¼ teaspoon cayenne pepper

Kosher salt and freshly ground pepper

- 1 can (14.5 ounces) diced fire-roasted tomatoes

- ½ cup dried red, pink, or yellow lentils

- 1 quart low-sodium vegetable broth or water

- 1 cup coconut milk

- 1 tablespoon fresh lemon juice, plus more to taste
- Chopped cilantro sprigs, chopped scallions, poached or fried egg, plain yogurt, chopped roasted pistachios, and/or extra-virgin olive oil, for serving (optional)

1. Melt butter in a small pot or large saucepan over medium heat. When foam subsides, add onion, carrots, and celery and cook, stirring occasionally, until vegetables are beginning to soften but not developing any color, 8 to 10 minutes. Stir in garlic, ginger, thyme,

spices, 2 teaspoons salt, and ¼ teaspoon pepper; cook until fragrant, about 1 minute.

2. Add tomatoes, lentils, and broth. Bring to a boil, then reduce heat to low, cover, and simmer until lentils are tender and creamy, 15 to 18 minutes. Remove and discard thyme. Transfer about one-third of soup to a blender; purée until smooth. (Be careful blending the hot liquid: Remove feed cap from blender lid and cover with a kitchen towel to let steam escape; or pulse several times with an immersion blender directly in pot to partially purée.) Stir purée back into pot, with coconut milk and lemon juice. Serve with any combination of serving suggestions.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 45 MIN. **SERVES:** 4



Beef, Pumpkin, and Shiitake Soup

The bones can be removed after straining and the meat shredded into bite-size pieces before it returns to the pot. For a heartier soup, stir in cooked rice or rice noodles to serve.

- 3 pounds beef chuck, neck bones, shin bones, or oxtail (or a combination)

- 1 large onion, halved and peeled

Kosher salt

- ½ teaspoon whole black peppercorns

- 1 dried bay leaf

- 2 thyme sprigs

- 1 pound pumpkin or winter squash, such as Sugar Pie, calabaza, or butternut, peeled, seeded, and cut into bite-size pieces (2½ cups), peels reserved

- 6 ounces shiitake mushrooms, stems removed and reserved, caps sliced into ½-inch pieces

- ½ small head Savoy or Napa cabbage (8 ounces), 1 large

outer leaf removed and reserved, the rest cored and cut into bite-size pieces

- 1 basil sprig, plus more leaves for serving
- 3 tablespoons Thai or Vietnamese fish sauce, plus more to taste
- 2 tablespoons fresh lime juice, plus more to taste

1. Combine beef and 10 cups water in a pot. Bring to a boil, skimming any foam and impurities from surface. Add half of onion, 2 teaspoons salt, peppercorns, bay leaf, thyme, pumpkin peels, shiitake stems, and cabbage leaf. Gently boil over medium-low heat, partially covered, until meat is falling-off-the-bone tender, about 2 hours. Strain (if you want a clear broth, line a fine-mesh sieve with cheesecloth), reserving broth and beef and discarding remaining solids. Wipe pot clean.

2. Return broth and beef to pot. Coarsely chop remaining onion half and transfer to pot, along with pumpkin and mushroom caps. Simmer over low heat until pumpkin is crisp-tender but still holding its shape, about 10 minutes. Stir in cabbage and basil sprig; simmer until cabbage is tender but still vibrant green, about 5 minutes more. Remove and discard basil. Stir in fish sauce and lime juice. Add more salt, fish sauce, and lime to taste, and serve topped with basil leaves.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 2 HR. 50 MIN. | **SERVES:** 4



Normandy-Style Pork Stew

For a shortcut, buy pork stew meat—usually a combination of pork shoulder and butt already cut into cubes—at the grocery store.

- 2 pounds boneless pork shoulder, cut into 1½-inch pieces
- Kosher salt and freshly ground pepper

- 3 tablespoons unsalted butter
- 3 ounces center-cut bacon (about 4 slices), coarsely chopped; or 4 ounces regular bacon, trimmed of excess fat

- 1 pound small shallots (10 to 12), trimmed and peeled
- 2 tablespoons unbleached all-purpose flour
- 1 dried bay leaf
- 12 ounces dry hard cider, preferably Normandy-, Basque-, or other European-style

- 1½ cups low-sodium chicken broth
- 4 carrots, peeled and cut on the bias into 2-inch-long pieces
- 3 celery stalks, cut on the bias into 2-inch-long pieces
- ¼ cup crème fraîche or sour cream, plus more for serving (optional)

- 1 tablespoon Dijon mustard, plus more for serving (optional)
- Chopped fresh parsley or tarragon leaves, or a combination, for serving (optional)

1. Preheat oven to 350°. Season pork with salt and pepper. Melt butter in an ovenproof braiser pan, large straight-sided skillet, or wide, shallow pot over medium-high heat. When foam subsides, add pork and cook, turning a few times, until browned all over, 10 to 12 minutes (do not crowd pan; brown in two batches if necessary). Transfer to a plate.

2. Add bacon and shallots to pan; reduce heat to medium and cook, stirring a few times, until bacon renders its fat and shallots turn golden brown in places, 6 to 8 minutes. Return pork and any accumulated juices to pan. Sprinkle evenly with flour, stir, and cook 1 minute. Add bay leaf and cider; boil 1 minute. Add broth and return to a boil.

3. Cover and transfer to oven; braise 45 minutes. Stir in carrots and celery, cover, and return to oven until pork is fork-tender and carrots are tender but still holding their shape, 1 hour to 1 hour, 15 minutes. Remove and discard bay leaf. Stir in crème fraîche and Dijon. Top with herbs; serve with more crème fraîche and Dijon.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 2 HR. 30 MIN. | **SERVES:** 4



Fish-Soup Avgolemono

- 3 tablespoons extra-virgin olive oil, plus more for drizzling

- 1 medium onion, cut into a ¼-inch dice
- 2 celery stalks, cut into a ¼-inch dice

Kosher salt and freshly ground pepper

- 2 teaspoons minced garlic (from 2 cloves)

- 1 quart fish or seafood broth, such as Aneto or Bar Harbor

- 1 teaspoon grated lemon zest plus ¼ cup fresh juice, and more juice to taste

- ½ cup jasmine rice

- 1 large egg, plus 2 large yolks

- 1¼ pounds skinless white-fish fillet, such as halibut or cod, quartered

Fresh herbs, such as dill and chopped chives, for serving

1. Heat oil in a large saucepan or small pot over medium. Add onion and celery, season with salt, and cook, stirring occasionally, until onion is translucent but not developing color, about 5 minutes. Add garlic; cook 1 minute more. Add broth, 2 cups water, lemon zest, and rice. Bring to a boil, then reduce heat to low, cover, and simmer until rice is tender, 15 to 18 minutes. Remove from heat.

2. In a blender, purée egg, yolks, and lemon juice until pale and doubled in volume, 2 to 3 minutes. Reduce speed to lowest setting; remove feed-tube cap from lid. Slowly and carefully ladle about 2 cups of soup into blender (be sure to include a combination of broth and rice). Return cap to blender lid, increase speed to high, and blend until very smooth and frothy.

3. Generously season fish with salt and pepper. Add to soup and simmer over medium-low heat

just until fish is cooked through, about 5 minutes. Stir egg mixture into soup, breaking up fish into bite-size pieces. Season and add more lemon juice to taste, 1 teaspoon at a time. Serve topped with herbs and a drizzle of oil.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 1 HR. **SERVES:** 4



Corn, Watercress, and Potato Soup

This soup will thicken slightly as it cools; stir in more broth or water to reach the desired consistency.

- 3 leeks (1¼ pounds), white and light-green parts separated from dark-green tops

- 3 ears corn, with husks and silks attached (1¾ pounds), plus more kernels, blanched, for serving (optional)

Kosher salt and freshly ground pepper

- ½ teaspoon whole peppercorns

- 3 tablespoons extra-virgin olive oil, plus more for serving

- 1 clove garlic, smashed and peeled

- 1 russet potato (10 ounces), peeled and cut into 1-inch pieces

- 1 bunch watercress (6 ounces), washed and drained

- 2 tablespoons white or yellow miso

- 1 tablespoon apple-cider vinegar

Flaky sea salt, such as Jacobsen

1. Thoroughly rinse and drain dark-green leek tops; transfer to a pot. Remove husks and silks from corn, rinse and drain them, and transfer to pot. Strip corn from cobs and transfer cobs to pot (reserving kernels). Add 8 cups water, 2 teaspoons salt, and whole peppercorns to pot. Bring to a boil, then reduce heat to medium-low

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and simmer 5 minutes. Strain through a fine-mesh sieve, discarding solids and reserving broth (you should have about 6 cups).

2. Slice white and light-green parts of leeks; submerge in water and agitate with your hands to dislodge any dirt, then thoroughly drain. Wipe pot clean; add oil and heat over medium. Add sliced leeks and garlic. Cook, stirring occasionally, until leeks are very soft but not developing any color (if color begins to develop, reduce heat), about 10 minutes. Add potato, 4 cups reserved broth, and reserved corn kernels to pot. Bring to a boil, then reduce heat to medium-low, cover, and simmer until potato is easily pierced with the tip of a knife, about 15 minutes. Stir in all but a handful of watercress; simmer 2 minutes.

3. Transfer soup to a blender with miso and vinegar; purée until smooth. (Be careful blending the hot liquid: Remove feed cap from blender lid and cover with a kitchen towel to let steam escape, and purée in two batches if necessary.) Season to taste and thin with more broth, if necessary, to reach desired consistency. Serve warm or chilled, topped with blanched corn kernels, remaining watercress, a drizzle of oil, flaky salt, and ground pepper.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 55 MIN.
SERVES: 4

GOOD THINGS

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HOW-TO

Pumpkin Tulipière

SUPPLIES

3 'Porcelain Doll' pumpkins, in small, medium, and large sizes
Drill and bits
Watering can and flowers

1. Remove stems from large- and medium-size pumpkins. Drill a hole with a large drill bit every few inches around upper curve of each pumpkin. Stack pumpkins as shown.

2. Use watering can to fill each pumpkin with water, then place a single stem in each hole, trimming each to desired length.



Pages 24–25:

HOW-TO

White-Swan Costume

SUPPLIES

Template (download at marthastewart.com/costumetemplates)

Fabric marker and scissors

White, orange, and black felt

Hot-glue gun

Pins or adhesive Velcro

White leotard and tights, black knee socks, and Mary Janes

1. Make hood: Draw profile of swan's head from template onto white felt; double up felt and cut out, so you have two identical pieces. Hot-glue top edges together to create a hood. Draw swan's beak from template onto orange felt, and eye area onto black felt; cut out and hot-glue onto top edge of hood.

2. Make cape: Draw shape of cape with feathers at bottom from template on white felt, and cut out. Pin at top or secure with Velcro.

3. Pair cape and hood with leotard and tights, socks, and shoes.

THE DETAILS: Mood Fabrics acrylic felt, in White, Bright Orange, and Black, \$9 a yd., moodfabrics.com. Leotard Boutique long-sleeve leotard with ruffles, in White, from \$11, leotardboutique.com.



HOW-TO

Praying-Mantis Costume

SUPPLIES

Template (download at marthastewart.com/costumetemplates)

Cardboard or card stock

Craft knife

Green felt

Fabric marker and scissors

Spray adhesive

2 plastic spheres (that open in half)

Hot-glue gun

2 pieces lightweight wire, such as floral or millinery

Kid-size face shield or painters' stick

Cotton strap belt

Green long-sleeve shirt, leggings, and rain boots

1. Make mask: Using template, cut cardboard into a wide triangle shape larger than your child's head, rounding the edges. Trace cardboard shape onto green felt, adding 2 inches all around; cut out. Coat cardboard shape with spray adhesive and center felt on it, stretching it over edges. Use half of a plastic sphere to trace eyes onto triangle shape; use knife to cut out eyeholes. Using a plastic sphere, measure and cut two half-circles of green felt for eyelids. Spray each half-circle of felt with adhesive and place over part of each sphere, stretching felt to smooth out any wrinkles. Hot-glue finished eyes to mask's eyeholes.

2. Make antennae: Cover pieces of wire with green felt; hot-glue to inside top of mask. To make wearable, hot-glue to face shield (or to stick, if mask will be held).

3. Make arms: Cut 2 oval shapes out of cardboard to create sleeves slightly longer than the length of your child's forearm. Cut another 2 oval shapes to cover hands. Trace cardboard shapes onto green felt, adding a couple of inches all around. Before cutting, add

claw-like shapes along edge of felt ovals, per template, about three on each side. Cut out felt. Spray cardboard ovals with adhesive, then stretch felt cutouts over them. Hot-glue edges of larger ovals in a circular shape to create sleeves; bend smaller ovals along their length, then hot-glue tip of each hand piece into inside bottom rim of each sleeve.

4. Make tail: Cut a large, long, narrow oval from cardboard according to template. Trace that shape onto more cardboard, adding a couple of inches all around; cut larger oval out. Trace both shapes onto green felt, adding an inch all around; cut out. Spray one side of each oval with adhesive, then stretch green felt over them. With uncovered cardboard sides facing, hot-glue edges of ovals together (this will give the tail a bit of shape). Attach tail by looping a short strip of green felt over belt and hot-gluing top of tail between the two edges.

5. Pair costume with shirt, leggings, and boots.

THE DETAILS: Mood Fabrics acrylic felt, in Neon Green, \$9 a yd., moodfabrics.com. Kingrol clear plastic ornaments balls, 4", \$17 for 20; Earth Elements long-sleeve T-shirt, in Neon Green, \$9; Stretch Is Comfort leggings, in Lime Green, \$13; and Amoji rain boots, in Green, \$23, amazon.com.



HOW-TO

Baby Rabbit-in-a-Hat Costume

SUPPLIES

2 pieces lightweight wire, such as floral or millinery

White felt and thick black felt

Fabric scissors and marker

White hoodie and black footed pants

Hot-glue gun

Large bowl (with an opening large enough for your infant to comfortably sit in)

Clip-on bow tie

1. Make ears: Bend wires into rabbit-ear shapes. Cut 4 same-size rabbit-ear-shaped pieces of white felt, just wider than wire shapes, leaving a few inches of wire at bottom. Hot-glue edges of 2 rabbit-ear pieces together and slip over wire frame. Feed wire ends of one ear through material at top of hoodie where you want the first ear to be. Twist wire ends together inside hoodie to secure; if wire ends are scratchy, cover with small pieces of felt. Repeat for other ear. Bend ears as desired.

2. Make hat: Use bowl to trace a large circle onto black felt; cut out. (This will be the top of the top hat.) To make brim, trace bowl's opening again, then add about 4 inches all the way around. Cut out to make a donut shape. Place a strip of black felt on its side and wrap along edge of hat's top; cut to a length and height that lets it wrap all the way around—it should reach just under your baby's arms (ours is about 36 by 8 inches). Set strip around your baby to see where to cut leg holes, then cut two semicircle openings along bottom edge. Hot-glue strip around edge of top of hat, making sure leg holes are at bottom; hot-glue a thin strip over back area where the two strip edges meet to secure. Hot-glue brim around top edge of strip. Clip bow tie to hoodie; combine costume with footed pants.

THE DETAILS: Mood Fabrics industrial poly felt, in Black, \$14 a yd., moodfabrics.com. Jiffy Shirts infant zip fleece hoodie, in White (similar to shown), \$20, jiffyshirts.com. ZiweiStar unisex cotton footed pants, in Black (similar to shown), from \$11; and Panacea cloth-covered stem wire, 18", in White, \$6 for 15, amazon.com.



HOW-TO

Dandelion Costume

SUPPLIES

About 100 white plant-based drinking straws

Hot-glue gun

White swim cap

Foam wig head (optional)

Template (download at marthastewart.com/costumetemplates)

Green felt

Fabric marker and scissors

Green leotard, skirt, and tights

1. Make hat: Cut the end of a straw in half lengthwise, about 3 inches down. Cut that section in half again, then again, so you have 6 to 8 little pieces at end of straw. Cut a big batch of straws this way, then begin hot-gluing each one to swim cap, in lines about 1 inch apart, starting along front edge. (If you have a foam wig head, use it to give the cap structure while you glue.) Hold each straw until glue dries, about 30 seconds.

2. Following template, draw 2 leaves at about arm's length on green felt. Cut out and hot-glue to shoulder and upper sleeve of leotard, tucking ends around neckline and under armpit. Pair leotard and cap with skirt and tights.

THE DETAILS: Beryland compostable plant-based drinking straws, \$14 for 300, amazon.com. Sporti Bubble swim cap with chin strap, in Ivory, \$5, swimoutlet.com. Leotard Boutique long-sleeve leotard, from \$18; and microfiber tights, \$8 (both in Green), leotardboutique.com.

PULP FICTION

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HOW-TO

Window Wolf

For instructions on making the outdoor wolves on our cover, go to marthastewart.com/outdoorwolves.

SUPPLIES

Template (download at marthastewart.com/wolftemplates)

Spray adhesive

Poster board

Utility knife

Clear tape

1. Download template and have a local copy shop print it out on a 36-by-60-inch sheet of paper.

2. Use adhesive to mount it on poster board, then cut out silhouette with knife. Tape silhouette to inside of window.

THE DETAILS: E6000 spray adhesive, \$13 for 8 oz., amazon.com. Studio Decor mat board, \$8, michaels.com.



HOW-TO

Papier-Mâché Spider

SUPPLIES

2 balloons, one larger for body, other smaller for head

Newspaper

Bowl

Whisk

1 cup flour

1 cup water

2 tablespoons kosher salt

Dowel or broom handle and string

Hot-glue gun

Black spray paint

Thick paper floral-wire stems, 16 inches long

Paper tape

Knitting needle or sharp knife

Command hook (optional)

1. Blow up balloons. Tear newspaper into strips about 3 inches wide.

2. In bowl, whisk together flour and water until they form a thick, glue-like liquid. (If it feels too thick, keep adding a little water at a time). Add salt—to prevent mold—and whisk one more time.

3. Dip newspaper strips into mixture, squeeze off excess, and paste onto a balloon. Repeat with more newspaper strips, covering each balloon in two layers.

4. Set dowel between two chairs; set more newspaper underneath (to catch drips). Tie string to each paper-covered balloon and then to dowel, so it can hang. Let hang until paper dries (about a day).

5. Pop each balloon with a pin, and pull balloons out of papier-mâché structures through holes where knots were. Glue large and small papier-mâché pieces together where holes are to create spider body. Spray-paint black.

6. Bend a piece of floral wire slightly at 8 inches and again at 6. Wrap bends in wire with tape to look like leg joints. Repeat seven times to make remaining legs.

7. Use knitting needle or knife to poke holes in body for legs. Add a little hot glue in each hole and stick a leg in.

8. To hang, stick a Command hook on wall, poke a hole in underside of spider, and suspend.

THE DETAILS: Bendable wire stems, 16", \$7 for 20, drieddecor.com.



HOW-TO

Desperate-Housewife Hanging Ghost

SUPPLIES

Coat hanger

Papier-mâché skull

White crepe-paper sheet

Hot-glue gun

Skeleton arms

Flower-wire stems

Fishing line

1. Stick coat hanger into skull. Fold paper sheet in half, then unfold and hot-glue seam to top of skull, creating a hooded-cape effect. Pull sheet down, draping sides, and hot-glue edges in place under skull's chin. Glue the two open flaps behind skull together, to close back of hood. Continue wrapping and gluing to create shape of body.

2. Insert skeleton arms into paper folds. Attach by wrapping wire stems around arms and hanger.

3. Glue fishing line to top of ghost and suspend from ceiling.

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THE DETAILS: Life-size papier-mâché skull, \$6; and white crepe-paper sheet, \$1, factorydirectcraft.com. **Bright Creations flower-wire stems**, 16", \$14 for 240; and **Giftower life-size skeleton arms**, \$17 a pair, amazon.com.



HOW-TO
Creeping Vine
SUPPLIES
Black kraft paper
Floral-wire stems
Black floral stem tape
Hot-glue gun and supplies

1. Cut kraft paper into heart-shaped leaves with scissors. Wrap wire stems in stem tape.
 2. Cut small pieces of tape-wrapped wire; wrap around a longer piece of wire, creating small V shapes (like leaf stems). Glue large end to V shapes to make vine.
- THE DETAILS:** Ruspepa black kraft-paper roll, \$19; and **Bright Creations flower-wire stems**, 16", \$14 for 240, amazon.com. **Floral stem tape**, in Black, \$1, papermart.com.

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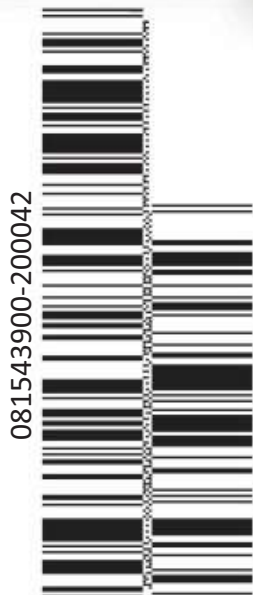
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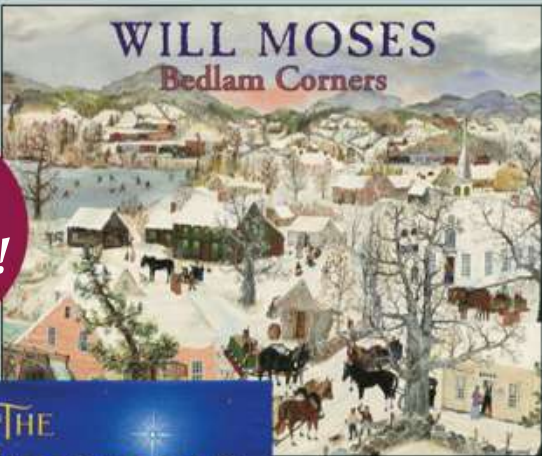
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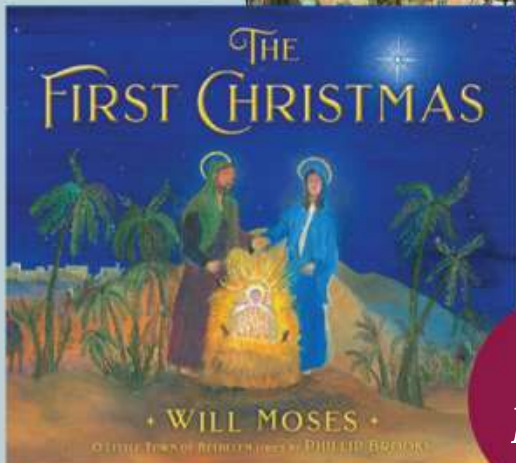
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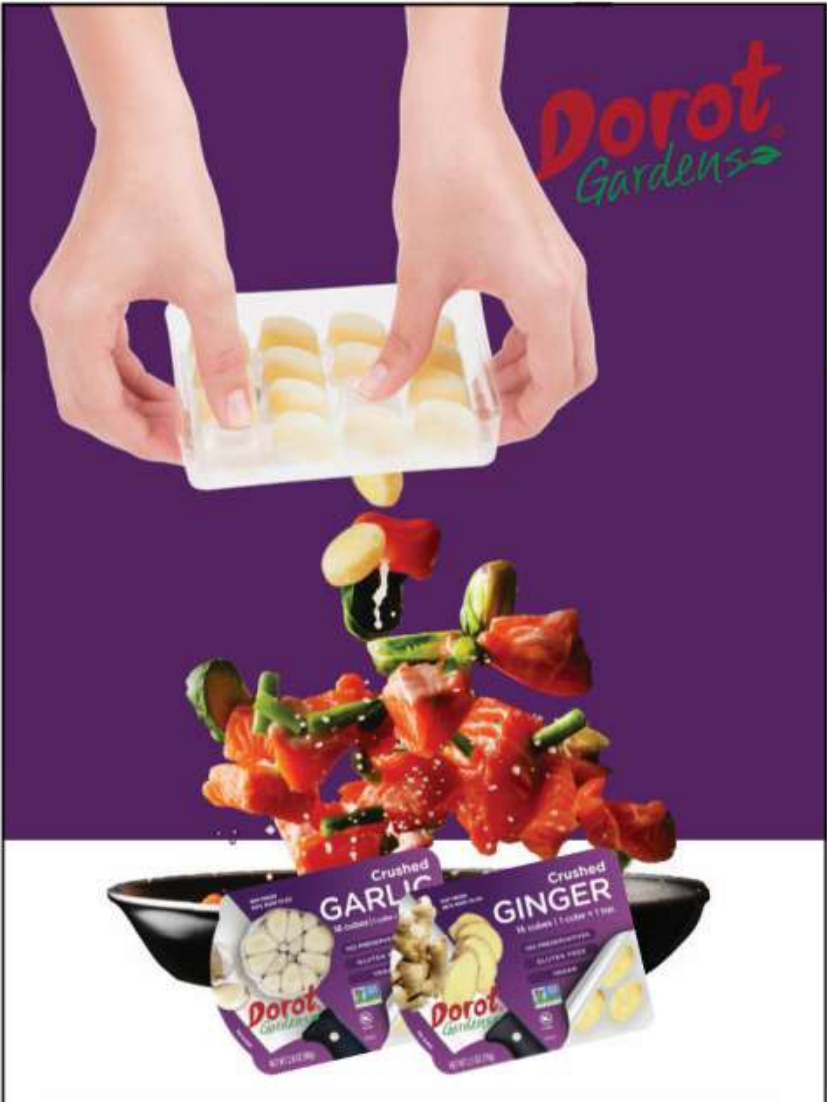
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Remembering



“Bette Midler’s annual Hulaween gala is an evening of entertainment, costume competitions, and Halloween fun to benefit her amazing philanthropic effort the New York Restoration Project. In 1998 it was held at New York City’s Waldorf Astoria hotel. I went as a surfer girl with a surfboard [not shown here] that was too long to fit into any taxi. I had to walk 30 blocks to the party in a very hot wet suit, but it was worth it!”

—Martha

PHOTOGRAPH BY RON GALELLA

October 1998

GETTY IMAGES

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